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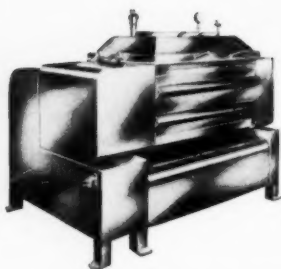
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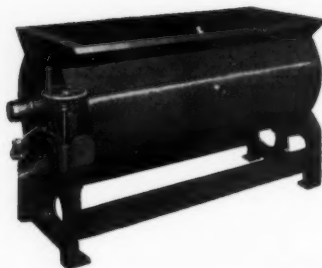
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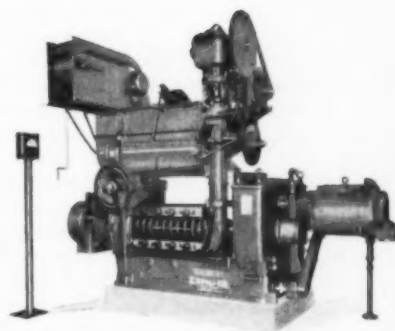
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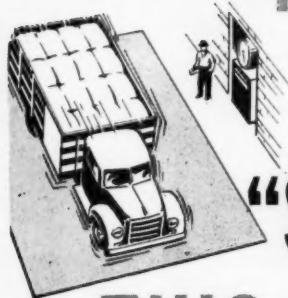
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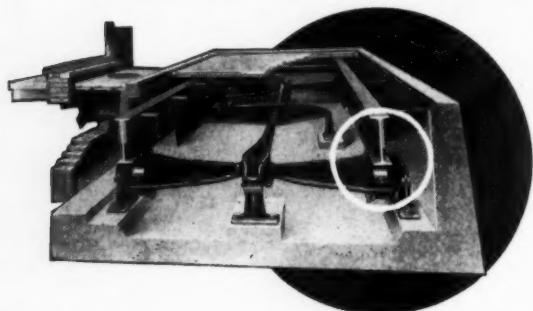
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THE NATIONAL



Provisioner

VOLUME 125

NOVEMBER 24, 1951

NUMBER 21

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DAILY MARKET SERVICE

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DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1951 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



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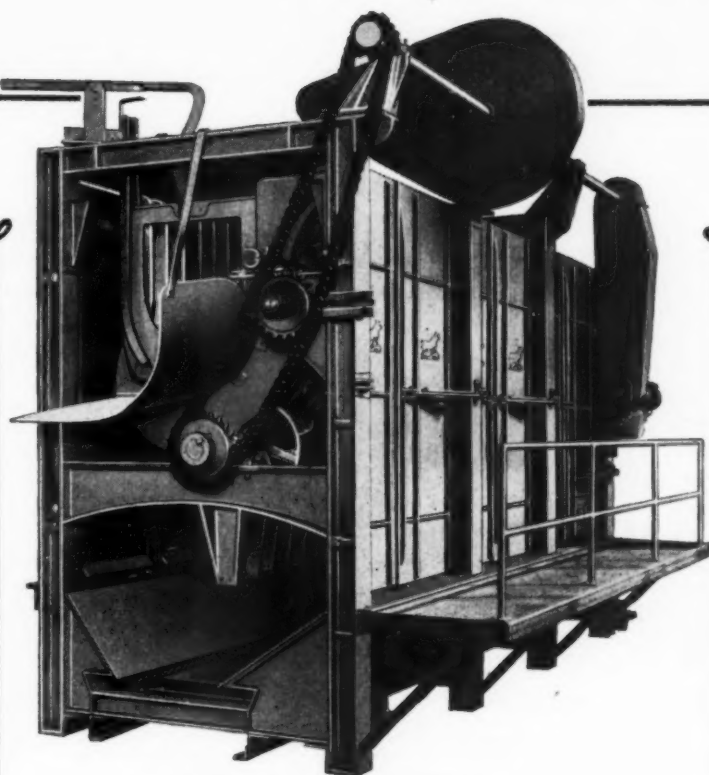
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Illustration of
Globe HPM 500-Ton
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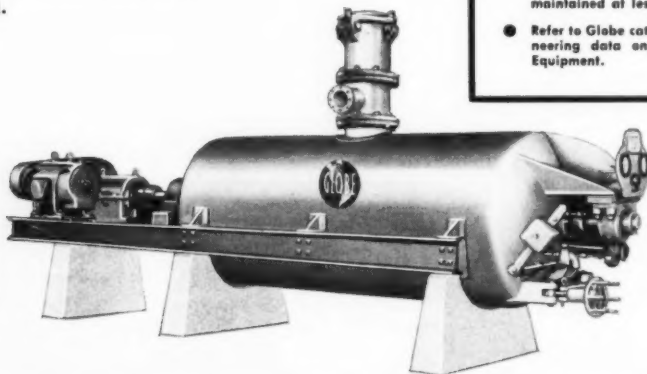


Illustration of
Globe Flowing
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Adjusts Sausage Ceiling Prices

On Wednesday OPS issued a revision of SR 34 to the GCPR, providing adjusted ceiling prices on sausage containing beef and sausage in sheep casings. It is effective November 26.

Where the increase in ceiling prices will amount to more than \$1 per cwt. over GCPR ceilings or ceiling prices in effect before the effective date of the revised regulation, whichever is lower, sausage makers must file OPS Public Form 99 with their OPS regional offices before charging the new ceiling.

OPS Amends Pork Regulation

OPS this week issued Amendment 1 to CPR 74, the pork regulation. It is effective November 24. It allows wholesalers who, before October 1, 1951, prepared certain pork cuts which did not conform with the standard cuts specified in CPR 74, to dispose of them at the old ceilings under the GCPR by applying to OPS. It also extends from October 31 to December 15, 1951, the time in which wholesalers may file Public Forms 94 covering pricing of certain specialty pork cuts. Application must be made in writing, stating total weight of products on hand October 1, 1951, and the applicable GCPR ceilings.

Rollback on Soaps, Tallow and Grease Proposed

OPS officials have proposed lower ceiling prices for soaps and cleansers in view of the fact that tallow and grease prices have dropped approximately 40 per cent below their ceiling prices. At the same time, OPS feels it would be necessary to roll back tallow and grease ceilings by 40 per cent in order to protect soap manufacturers. It is understood OPS intends to lower ceiling prices of soaps to their current selling price.

The Tallow and Grease Industry Advisory Committee, meeting Monday with OPS, strongly recommended that no changes be made in tallow and grease ceilings. In fact, the nine members who attended submitted their resignations en masse. They sent the following telegram to Michael V. DiSalle, price stabilizer:

"After attending today's meeting, our strong impression is that the OPS is sacrificing the well being of our industry to political interest. We see no economic justification for a second rollback establishing tallow and grease ceilings completely out of line with the general price level. It is our feeling that this advisory board is again being used as a rubber stamp committee for decisions previously arrived at by you. Under these circumstances, we tender our resignations."

Ban Lifted on New Incentive Pay Schemes

The Wage Stabilization Board has lifted its ban on new incentive pay plans but established seven conditions that employers must meet before it will approve them. These include the following: The plan must merit the individual or group affected to earn at least 15 per cent above the day or hourly rate for the job; the program must contain minimum wage guarantees; and the employer must tell the board what methods he used to establish the pay standards. Initial approval of the plan will be for three months only. After that, employers must report to the board the plan's effect on average hourly earnings and on production. Thirty days after the board gets this report, employers may consider their plan finally approved unless they are officially told otherwise.

The freeze on incentive pay plans was lifted under a resolution approved by the board eight to four, with labor members dissenting. More than 100 cases involving new or revised incentive systems had piled up in the board's files and many more awaited action in regional offices.

Defense Watchdog Committee to Meet

The House-Senate defense production committee will meet Monday to receive testimony on progress being made under the Defense Production Act. Chairman Maybank of the Senate banking committee is expected to testify that price controls should be abolished for commodities selling below present government ceilings. Michael DiSalle, price stabilizer, would like to roll back to present market levels the ceilings on products, such as tallows and greases, now selling below OPS ceilings.

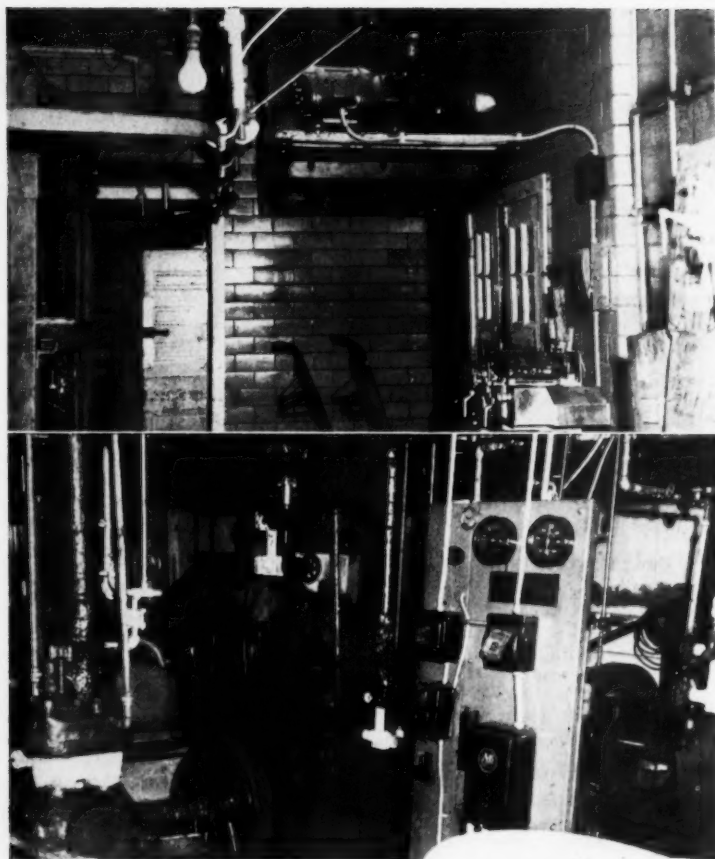
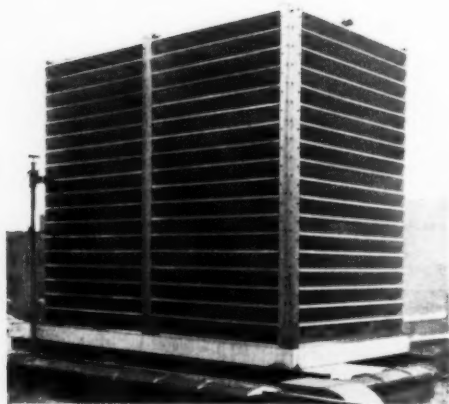


Photo shows out-of-way location above receiving door of the water reservoir tank and its pump resting on steel frame.

Below is partial view of the intra-connected refrigeration plant, whose compressed gasses are condensed by aerial evaporative unit seen at bottom of page.

END CONDENSER WATER WASTE



SARATOGA MEAT PRODUCTS CO., one of Chicago's leading independent sausage kitchens, recently found that its water cost was mounting steadily. First, the cost moved up to 60¢ per 1,000 cu. ft. with the introduction of metering. A proposal to change the rate threatened a further increase, which has become a reality. Plant management estimates that its new water cost will run approximately 90¢ per 1,000 cu. ft.

D. F. Brown, president, decided that water economy must be rigidly enforced wherever possible. In surveying the plant water consumption with Hugo Schrack, he noted one of the largest consumers to be the shell and tube condensers used with the kitchen's all Frick refrigeration plant. With five intra-connected compressor units, capable of producing 35 ton of refrigeration, water pumped at 60 lbs. flows through tubes of the condensers at about 70 gpm. directly into the sewer. The setup was literally pouring water down the sewer. Checking, Brown noted that water consumption of the shell-tube condenser amounted to 16.2 lbs. per min. per ton of refrigeration.

Even if faced with a virtual doubling of water costs, management might have been inclined to overlook the item, if refrigeration results had been altogether satisfactory. Actually, even with all its refrigeration compressors working, it was at times difficult to maintain the desired temperatures. This was especially true during the peak loads of the summer months when the normal temperature of the cooling water rose a few degrees. The cause for the trouble was not hard to find. Despite their high rate of water consumption the plant's shell and tube condensers were inadequate. Sufficient heat was not being removed from the compressed refrigerant to lower the discharge pressure. These pressures frequently reached 210 lbs.

After consulting with the refrigerating firm which had installed its Frick units, Midwest Engineering & Equipment Co., Chicago, Saratoga management decided to install the new Hubbs aerial evaporative condenser.

The newly installed unit, which has been in operation for eight months, represents a departure from conventional evaporative condensers. Rated at 45 tons, it occupies a space 14 ft. 3 in. x 8 ft. 6 in. x 10 ft. for a total area of 120 sq. ft. on the plant's roof. It is equipped with 32 $\frac{3}{4}$ -in. nozzle sprays which shower water on the patented condenser coil which maintains

within it a predetermined refrigerant velocity. The water, pumped at the rate of 4 gal. per minute per ton of refrigerating load, cools and condenses the compressed refrigerant gases. The downward cooling water is cooled by the evaporation of some of the water before it reaches the coils. The balance of the evaporation takes place when the spray hits the hot condenser coils, creating an outward air movement.

The unit is equipped with specially designed louvers and requires no fan to create the desired air movement through the condenser tower.

Management has been pleased with the performance of the unit, especially during the past summer peak months. Schrack states that water consumption now is a third of a pound per ton of refrigeration per minute. In water consumption this represents a saving of 15.9 lbs. per ton of refrigeration per minute.

Furthermore, throughout the summer the discharge pressure was held at 150 lbs. and at no time was the refrigeration plant overtaxed. The 16-

the intra-connected compressors. This jacket cooling water is the sole source of condenser tower makeup water and even then overflow from this water is frequently experienced.

A component part of the system is the water reservoir tank which is housed in the plant's raw materials receiving room. It is above the door aisle where it takes no valuable space. It has a capacity of 500 gal. and is equipped with a 200 gpm. electric pump. An advantage of the indoor storage tank is the ability to use water during the winter months with no danger of freezing. The water pump is set to cut in at predetermined ammonia pressure from the evaporative tower. If the refrigeration load is light, and the atmosphere cold, the pump functions very infrequently. However, if the atmospheric temperature should not be sufficient to condense the refrigerant to the proper degree, the water can be used even in the coldest weather. Since it is only exposed to the atmosphere for a few minutes, after which it promptly flows into the indoor reservoir, it will not freeze. The arrangement assures maximum efficiency for the refrigeration units which can be operated at their optimum discharge and suction pressures.

Controls Won't Increase Wool Output—O'Mahoney

Senator Joseph C. O'Mahoney has told OPS that in his opinion it would be unwise to impose new ceilings on either wool or textiles for increased production of wool is greatly needed and would be the most effective manner of holding prices down. The wool producing industry, he said, is handicapped by high labor costs, by increased costs of grazing and of transportation as well as by the threat from the production of synthetic fibers.

"My counsel to you is to let matters stand as they are," the Senator said. He also suggested that OPS consider lifting ceilings on wool, woolen fabrics and woolen garments, but that it hold in abeyance revised ceilings which could be put into effect should serious inflation come.

At a convention in Des Moines, Ia., the National Lamb Feeders Association also attacked price controls and asked that the government "remove the shackles from lamb production by eliminating the sham of OPS. The association charged that railroad freight rates created discrimination against eastern lamb feeders. It asked the federal meat grading service to abandon the current practice of down-grading fed lambs because of age characteristics.

Armour Teaching Aid

A new and revised Food Source Map, depicting the leading agricultural products raised in each state, is ready for distribution by Armour and Company. The map has long been popular with teachers and students. A six-color map, 37 by 24 in., is available for teachers.

Meat Exhibit Additional Feature at International

Meat shares the spotlight with the cattle, hogs and sheep which are competing for blue ribbon honors at the International Live Stock Exposition which opened in Chicago November 24. An educational meat exhibit centers the attention of visitors on the industry's ultimate product, and the annual intercollegiate meat judging contest brings 20 teams of colleges and universities into competition for the title of "meat judging champions."

The meat exhibit is installed in a refrigerated cooler on the second floor of the International Amphitheatre. The wide variety afforded by meat will be brought out through scores of meat cuts carried on an endless conveyor—beef, pork, lamb and such variety meats as hearts and livers. Sausage and ready-to-serve meats are also featured.

The nutritional importance of meat is stressed through a display which shows the importance of meat as a source of high quality protein, and its value in the diets of persons suffering from diabetes, ulcers, high blood pressure and other ailments.

A farm scene showing a sow and litter of pigs as well as a boy and his dog modeled from pure lard occupies one ten-foot window of the huge display cooler.

Sterile Canned Meats and Dry Sausage Under SR 17

SR 17 to CPR 22, providing adjustments under the Capehart amendment, does apply to SR 15 to CPR 22, under which dry sausage and sterile canned meats are to be priced. This was announced this week by the chief counsel of the Meat and Fish Branch of OPS. He emphasized that pricing under SR 15 may be done at any time but is mandatory by December 17. The Capehart amendment allows manufacturers to ask for higher price ceilings based on price increases from the Korean outbreak to July 26, 1951. OPS Public Form No. 100 must be filed to obtain an adjustment under CPR 22.

OPS Enforcement Drive

New investigations of complaints alleging violation of OPS regulations opened in October totaled 13,363, Edward P. Morgan, OPS enforcement director, announced. During that month OPS enforcement agents contacted a total of 36,247 establishments of various kinds. Of these, 7,102 were violating some OPS regulation, Morgan said. Some 4,000 cases were closed because no violations were found. A total of 265 complaints with request for injunctions were filed in U. S. district courts; 23 complaints were dismissed or withdrawn; 155 injunctions were granted, and injunctions were denied in seven cases, Morgan disclosed.



Hugo Schrack, plant engineer, adjusts Mercoid switch on suction side of compressor unit.

ton unit, which serves as an anchor in the plant's intra-connected refrigeration system, only worked about eight hours a day during the summer months.

Wm. H. Dukes, general manager of the plant, estimates the total savings in water charges alone with the new evaporative condenser will amount to approximately \$2,500 per year.

Furthermore, since the condenser discharge waters constituted one of the principle sewerage sources, by eliminating this waste water the plant has been able to increase capacity without any additional sewer construction. If the shell and tube condenser waters were dumped directly into the sewer, additional productive capacity would have meant the installation of additional sewerage capacity.

As used in the plant, the fresh city water is pumped through the various compressor jackets and then into the evaporative condenser reservoir tank. This arrangement coordinates water consumption with actual refrigeration demands. The greater the demand, the more water is used to cool the jackets of the additional units cut in as the suction pressure drops below 15 lbs. on

All-Industry Effort

Launch Drive to Move Bumper Pork Crop

ANOTHER "self-help" program to aid in marketing a near-record bumper crop of pork was launched in Chicago last week at a meeting sponsored by the American Meat Institute and attended by representatives of hog producers, retailers, marketing agencies, packers, Corn Belt colleges and other factors connected with the meat industry.

The program will follow the lines of the successful campaign of 1949-50 when, it is believed, cooperative effort by the livestock and meat industry obviated price support operations by the government.

While the pork promotion program is designed to solve an unusually acute seasonal problem without resorting to appeals for help from the government or anyone else, it is hoped that it will lend sufficient stability to hog values so that farmers will be encouraged to continue to raise the large quantities of pork required by the increasing population of the United States.

The biggest gun of the 1951-52 three-month campaign will be the pork promotional advertising done by the American Meat Institute in nationally-read magazines. A two-page spread pointing out that "it's the season for pork," emphasizing the meat's nutritive value and giving recipe information, will appear in women's magazines during November.

A "shocker" spread employing large type and illustrations to point out that the "biggest seasonal supply in years makes pork the big news and the big value" will appear in *Life* magazine of December 3, and will be followed a week later by an attractive ad in *Life* promoting ham for Christmas.

The January issues of *McCall's* and *Ladies' Home Journal* will carry advertising spreads built around the theme that the "Pork Chop's In!" and giving ideas for using pork roasts, Boston butts and pork sausage.

A spread pointing up the variety of pork cuts available in large supply, and the nutritive value of the meat, will be published in the January 14 issue of *Life*.

A second phase of the industry-wide program will tie in the promotional efforts of retailers with the national advertising. Posters and price streamers illustrating individual cuts of pork will be furnished to dealers and they may also obtain "Pork Value Days"

The illustration shows the cover of one leaflet from the kit of local and point-of-sales material being used in the promotional campaign. In addition to window streamers, a description of the national advertising, examples of recipe and other material being sent to newspapers and radio stations, the kit includes short articles on the program which may be used by packers, producer spokesmen and others as a basis for talks and newspaper releases.

mats for use in their own handbill and newspaper advertising.

The campaign, and its magazine advertising and point-of-sale phases, will be explained and promoted to dealers in ads which will appear in retail and meat industry publications.

While the pork promotional ads are appearing, newspapers and radio stations will remind homemakers that it's a smart idea to buy pork at this time of year. Recipes featuring pork have been supplied to a large number of newspaper and radio outlets. Cooking schools of the National Live Stock and Meat Board and other agencies will feature lard and pork on their programs during the next few months.

To reinforce the pork promotion at the local level, farm organizations, meat packers, retailer organizations and college livestock experts have scheduled meetings throughout the country. Producers will be encouraged to market their hogs in an orderly manner at desirable weights in an effort to avoid excess production of heavy fat cuts.

The Chicago meeting on the program was conducted by George Lewis, vice president of the American Meat Institute, and the advertising phases of the campaign were described by Vern Schwaegerle, advertising manager of the AMI. Russell Ives of the Institute department of marketing explained the hog supply and marketing situation which makes it necessary to carry on the program.

Ives pointed out that the 1951 pig crop totaled 105,800,000 head, and that marketings for the five months, August-

December, 1951, are expected to be 8 per cent greater than in 1950 and 12 per cent above 1949, while January-March, 1952 receipts will probably be 4 per cent over 1951 and 10 per cent above the 1950 level.

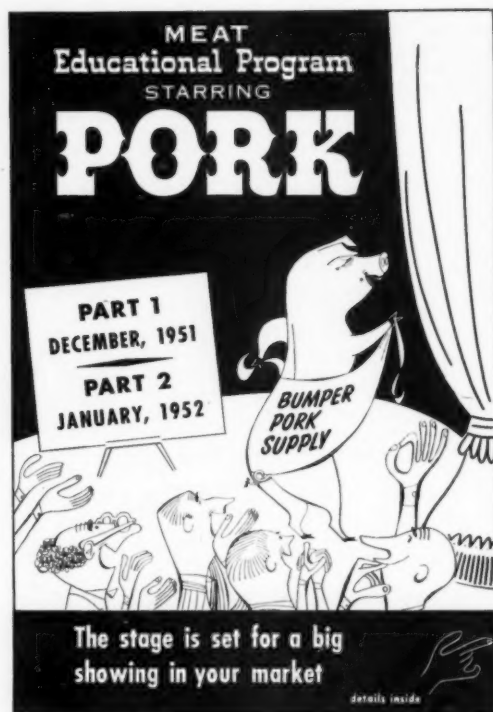
The industry has already made a good start on its 1951-52 slaughter job, Ives noted, because marketings increased earlier than usual and the August kill was up 7 per cent over 1950 and 24 per cent above 1949.

Ives expressed cautious optimism about the possibility of maintaining hog production in 1952 at or near the present level.

Producer representatives and agricultural college specialists, and especially those from the eastern Corn Belt states, were more pessimistic about the prospects for hog raising in 1952. Reporting a short corn crop in some areas, and a decline in total stocks of feed grains, they declared that the present and prospective hog-corn price ratio will not encourage hog breeding and raising and that some producers have indicated they will cut down or get out of the business.

Other points cited as indicating that hog production next year may be smaller included a decline in interest in breeding stock and the fact that hog production has now increased for five straight years and may logically be expected to turn downward.

Producer representatives at the meeting praised the plans for the promotional campaign and expressed the hope that it would help the livestock and meat industry to the same extent as the 1949-50 program.



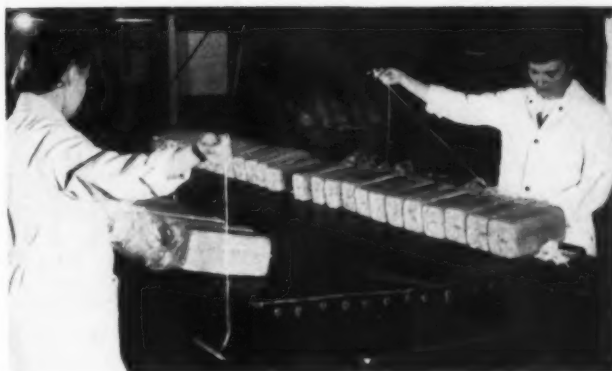


Product display illustrates the high degree of brand identity possible with new casings.



Two-man team performs stuffing operation. The worker on right removes loaves from their parchment-lined molds and places end in mouth of the stuffing horn. Worker on left threads and stuffs casing.

Specially designed sloped table facilitates twine tying operation by presenting ready view of casing end to worker.



NEW DRESS FOR LOAVES



Loaves are moved by sausage truck to holding cooler for order assembly and shipment.

BBETTER product protection recently prompted Kingan & Co., Indianapolis, to package its entire loaf meat line in Mil-O-Seal casings. Formerly most of these loaves were French-fried, coating the outside with an appetizing brown crust. Besides its appeal to appetite, the crust also served the function of protecting the meats during their distribution. The crust was the sole wrap these loaves had. Obviously, the various steps in merchandising the loaves presented the possibility of damaging the product. In any of the steps from order packing to actual sale, part of the crust might be flaked. While minor in effect, flaking would detract from some of the desirable eye appeal of the loaf.

In part to overcome the dangers of handling, and in part to give the loaves better brand identification, Kingan decided to try the Mil-O-Seal casing for its entire loaf line. Results have been very satisfactory. The casing has eliminated the possibility of damage to the loaf. In stores where loaves are handled frequently to satisfy the wants of customers, the casing provided ample protection. Furthermore, as is often done in modern retail merchandising, the loaves can be massed for display with no fear of product damage. As a natural consequence of the improved protection the loaves now enjoy a longer shelf life and a minimum of shrink.

Despite the fact that the loaves no

longer have a home-cooked look, dealers like them better, and apparently the consumer does too because sales have increased materially, according to Hugh Fox, manager of sales for manufactured products.

The following Kingan loaves are cased: pickle and pimiento loaf, olive loaf, souse, pilot loaf, macaroni and cheese loaf, old fashioned loaf, chickadee loaf, and pepper loaf.

Sam Richardson, head of the packaged meats division, states, "With the casing and extra labor of stuffing and tying, the operation is a little more expensive, but a better product and increased sales make it worth while."

Packaging is done in the following manner: The cooked and chilled loaves are removed from their molds, the parchment paper, which protects the loaf until the actual stuffing, is removed and the loaf is then stuffed.

As an aid to prevent blocking, the Mil-O-Seal tubes come factory marked at one end which is treated to permit rapid opening. Stuffed, the product is tied at both ends with cotton twine by operators who center the brand name.

The identifying of the company's loaves in dealer display cases is another plus factor for the casing wrap. The consumer goodwill created by advertising and previous customer product experience accrue to the company's loaf line when the products are prominently identified.



for consistently fine hams and bacon
with outstanding flavor, outstanding sales appeal...

FEARN'S FINE CURES

... Straight, Complete or
Special ... to meet your exact needs

"Day in, day out, I can *depend* on that brand for extra goodness" ... "flavor's always fine". These are the customer words that mean *continuing* good sales for you. And these are the kinds of statements you can expect to hear when you rely on Fearn Cures for ham and bacon. Even under the fast-curing, high production schedules you must maintain now and during the days ahead, Fearn Cures give a rich, rounded, delightful flavor ... handsome color ... consistently fine appeal from *end to end*. Curing action is *dependably uniform* because Fearn Cures ... Straight, Complete or Special ... are always accurate, uniform blends of the very finest ingredients. You can depend on them always for excellent results, so that in turn your customers can always look to you for products of outstanding merit! Let the Fearn man make a test run with you.

FEARN
flavors you can trust

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS



Every Shipment to You is
Quality Control Certified

You can depend on Fearn's Cures for Ham and Bacon, just as you can depend on all Fearn products. Before your order is shipped it must meet with every one of Fearn's many strict quality requirements. A coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment ... it tells you that here, as always, are "flavors you can trust".

PROCESSING *Methods*

TWO PORK LOAVES

UNCOOKED PORK LOAF: This loaf or roll is a solid and medium-cut product and is designed to be sliced and fried by the consumer. It finds a good sale in some areas and is put up in a cloth bag or casing.

Of all the cuts of the hog, the butt is the most suitable for the manufacture of this product because of its tenderness and the 70 per cent lean and 30 per cent fat which it contains.

Instead of 70 per cent lean and 30 per cent fat from the butt there may be substituted, if desired, 70 per cent lean shoulder meat and 30 per cent solid fat trimmings; or 70 per cent lean trimmings and 30 per cent solid fat trimmings.

All the meats should be chilled at a temperature of 34° F. for a 24-hour period.

Prepared seasoning and curing ingredients should be added to the meat before chopping. The natural meat flavor is desired in this product.

Mix cure with meat. Have the grinder as cool as possible, using the 5/64-in. plate. Examine knife and plate before putting the machine together. If everything is satisfactory, run meat through machine into a container. Transfer the container with the meat into the cooler at 36° F. and leave there until fully cured.

Never try to stuff this product before the meat is properly cured and has a nice red color. When the meat is cured, chop again. Then put in mixer and mix for one minute only and stuff in suitable bags or in artificial casings.

After stuffing, transfer product into a hot room or smokehouse (but do not have any sawdust or wood burning) for 3 to 4 hours at a temperature of 90 to 95° F. for a good color. Then bring the product into a room of 45° F. for the length of time required for drying.

The Meat Inspection Division requires that products of this type made of pork must be heated in the smokehouse to an inside temperature of 137° F., or the trimmings used in the product must be subjected to 5° refrigerated storage, or handled by other methods specified for pork products which may be eaten without further cooking.

PORK BARBECUE LOAF: This is an entirely different type of product from the uncooked pork roll described above. However, it is a rather unusual item which many consumers, a little weary with ordinary ready-to-eat meats, may welcome.

The eye appeal of pork barbecue loaf is much greater if the meat is not cut too fine and does not resemble hash. There should be plenty of pieces 1 in. to 1½ in. in diameter scattered throughout the loaf so that the cut surface shows this lean, solid meat.

Use lean regular pork trimmings, special lean trimmings, or any other fairly lean pork in making this product. Grind one-half the batch through the 1½-in. plate and one-half through the 1 in. or smaller plate.

Place meat in a jacketed kettle, cover with water (not too much) and cook until tender. The meat is seasoned with 1½ to 2 lbs. salt
5 oz. pepper

for each 100 lbs. If desired, ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, may be used in making this loaf product.

When cooking is complete, mix in about 2 lbs. of gelatin for each gallon and a half of liquid on the meat. Ketchup may also be added to the mixture at this time. Stir thoroughly and fill in artificial casings when the mixture has cooled somewhat. Wash off and hold overnight in cooler to set.

BACON IN SAUSAGE

Liver and bacon sausage is one product in which bacon ends or smoked belly trimmings may be used. The formula for this sausage calls for:

36 lbs. hog liver
45 lbs. fresh regular pork trimmings
13 lbs. smoked belly trimmings
6 lbs. cured beef trimmings

SMOKING TRIMMINGS: Smoked cured belly trimmings are prepared by

taking about 60 lbs. of trimmings, spreading them on a large screen and placing them in smokehouse. They are smoked heavily for about three hours at 110° F. and cooled on screen. After cooling, place trimmings in container so they will not dry out and hold in cooler until used. If bacon ends or scrap are available they can be used without smoking.

Grind liver, beef and fresh pork trimmings through coarse plate and then through fine. Place meats in silent cutter and cut as long as possible without heating. Transfer to mixer and add 13 lbs. smoked belly trimmings which have been ground through ¼-in. plate. Mix all together with one of the seasonings specially prepared for this purpose.

COOKING SAUSAGE: Stuff meat mixture in large bungs or cellulose casings. Let produce hang at room temperature for about an hour after stuffing, so it does not go into cook tank while extremely cold. Have water in tank at 170°. Temperature will drop from 5 to 10° when sausage goes in, so a corresponding reduction should be made in case of spray cooking.

Cook from 1½ to 2 hours, bringing internal temperature of product up to 152 to 155°. Cool moderately and place in cool smokehouse overnight until product is dry.

BACON-PICKLE LOAF: Another product in which bacon ends or trimmings may be used in bacon-pickle loaf. The formula used in making this product calls for:

30 lbs. bacon ends or smoked belly trimmings
70 lbs. special lean pork trimmings

Pork and bacon are ground through 1½ in. plate. The meats are then cooked and mixed with:

10 lbs. sweet pickles
10 lbs. pimentos
1 qt. vinegar
2½ qts. water
2 oz. cloves

The mixture is stuffed in artificial casings and held overnight in loaf retainers to set.

Washing Fresh Meats

The primary reason for washing some meat products is to remove mechanically blood and other substances which are undesirable for reasons of appearance, etc. Many of the products washed are naturally moist.

A water film on meat provides a good place for bacteria to grow. Bacteria multiply on wet cuts at cooler temperature (36 to 38° F) as well as they do on drier meats at temperatures of 45 to 50°. Thus excessive moisture tends to offset the effects of refrigeration in inhibiting bacterial growth.

Evaporation of the excess water, of course, places an unnecessary load on the refrigerating system.

Moreover, there is reason to believe that the loss of bloom may be intensified when meats are wet and then dried.

See the bargains listed weekly in the PROVISIONER'S classified section.

Books . . . every meat plant operating man should own

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and other by-products. Published by the Institute of Meat Packing.

Price\$3.50

SAUSAGE AND READY-TO-SERVE MEATS

Covers the manufacture of sausage and other specialties including meat loaves, cooked and baked hams, canned meats. Discusses technical problems of spoilage prevention. Published by the Institute of Meat Packing.

Price\$3.50

BY-PRODUCTS OF THE MEAT PACKING INDUSTRY

Revised edition covers rendering of edible animal fats, lard manufacture, making of lard substitutes, inedible tallow and greases, soap, hides and skins and pelts, hair products, glands, gelatin and glue and by-product feeds. Published by the Institute of Meat Packing.

Price\$3.50

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Heat Seal Label Papers



- "Locks" itself to almost any film — Cellophane, Pliofilm**, Cry-o-Rap, Seran, cellulose acetate — stays put in deep freeze.
- Protects luncheon meats against discoloration due to light. (The larger the label — the better the protection.)
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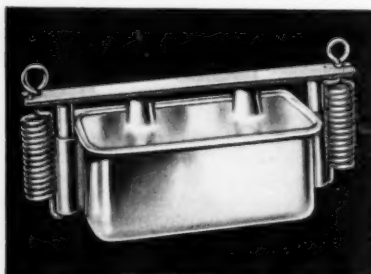
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Insist on these features in the Ham Boilermakers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

Write for full details—or a trial mold

THE GLOBE COMPANY

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Mexican Foot-Mouth Areas Are Being Test-Pastured

Susceptible test animals from northern Mexico have been turned into the pastures once occupied by animals infected with foot-and-mouth disease in the area of Nautla, Veracruz, where the last outbreak occurred in August, authorities engaged in the control of the disease have disclosed. The test animals will be herded over the entire 2,000-acre area for about three months to determine whether any of the virus remains.

The animals were tested daily by Mexican and American veterinarians for evidence of the disease. During November and December they will be tested twice a week. Thereafter, if no infection develops the area will be opened to normal grazing.

An estimated 7,566,113 cattle, sheep, goats and swine were inspected during September for possible evidence of the disease. Total inspections for nine months totaled 88,428,818, but no evidence of the infection was found though sick and injured animals were reported among 11,610 herds. Twenty-seven samples of virus in six states were taken for biological tests, but no foot-and-mouth disease samples were found. Evidence of vesicular stomatitis was found, a disease difficult to distinguish from foot-and-mouth disease, except by scientific tests.

NLSMB Will Present TV Program on NBC Hookup

Timely information on meat use and preparation will highlight the National Farm and Home Hour television program on the coast-to-coast NBC channel next Tuesday, November 27. It will originate at the International Live Stock Exposition. The meat feature will be conducted by two staff members of the National Live Stock and Meat Board—M. O. Cullen, director of the department of meat merchandising, and Miss Lucille Harris of the homemakers' service department.

Flashes on Suppliers

The firms of BARLIANT & COMPANY, Chicago, and PHIL HANT-OVER, INC., Kansas City, Mo., announce a closeout sale of their giant liquidation of the remaining equipment at the Topeka plant of John Morrell & Co. The sale will be held early in December and a new listing of available equipment will be published shortly, they state.

MECHANICAL HANDLING SYSTEMS, INC.: S. C. Lloyd has been appointed sales manager of this Detroit firm's Pre-Engineered division, covering all standard materials handling equipment. He was formerly with Rapids Standard Co.

ROBERT GAIR COMPANY, INC.: Wray H. Callaghan, sales manager of the folding carton division, announces the appointment of Kenwood Dixon as art director for this New York firm.

Freight Rate Proposals

Western States Meat Packers Association has reported the action taken on several proposals for freight rate changes which affect the western packing industry.

Shipper's proposal 5894, and supplements 1 to 8, applying for reduced westbound rail freight rates on fresh meats and packinghouse products from Austin, Minn.; Fremont, Nebr., and various other midwestern points, to several West Coast points, has again been referred back to the Standing Rate Committee of the Transcontinental Freight Bureau for further study.

Application MC-69054 for permission to haul, by motor vehicle, fresh, smoked and cured meats, between Dubuque, Ia., and points within five miles, and Los Angeles, San Francisco and Oakland, Calif., and Seattle, Wash. and points within 50 miles, over irregular routes, has been denied.

Application MC-111138 by Colonial and Pacific Frigidways of Birmingham, Ala., is a request for authority to operate as a common carrier by motor vehicle, over irregular routes, transporting meats and a number of other products, between points in 31 midwestern, eastern and southern states, and the West.

AMI Medical Advertising

The American Meat Institute has scheduled three advertisements for publication in journals in the medical and related fields. A page ad entitled "Diet, Body Weight and Hardening of the Arteries" appeared in the October issue of *Today's Health*. "The High Protein, Low Calorie Diet . . . The Modern Dietary Answer to the Problem of Weight Reduction" will be carried in November and December issues of the *Journal of the American Medical Association* and other general and specialty journals. Scheduled for the December issue of *Today's Health* is "Meat . . . Top-Flight Nutrition for Health and in Illness."

Air Beef in Australia

A unique air marketing scheme holds out the prospect that Australia will be able to greatly increase its beef production. Called "Air Beef Ltd.," the plan has passed the experimental stage and has already increased beef production in western Australia. It avoids the necessity of having to walk cattle herds hundreds of miles to railroad lines.

Slaughterhouses are set up on the range where the cattle are killed. The beef is chilled and picked up by a freight plane. Australia National Airways is sponsoring the program.

Sausage Committee to Meet

A Sausage Industry Advisory Committee meeting has been scheduled for Tuesday, November 27. It is reported that a tailored regulation establishing dollars and cents ceiling prices on sausage products will be considered.

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to your customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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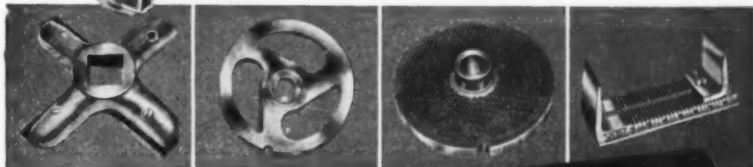
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



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Yes...we want to sell Screw Conveyors...

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Our job doesn't start or end with selling screw conveyors. More important, our engineers work hand-in-hand with you—or with your consulting engineers...recommend the exact type of screw conveyor to fit your individual application.

Note these features: Link-Belt Screw Conveyors are simple and compact...have less wearing

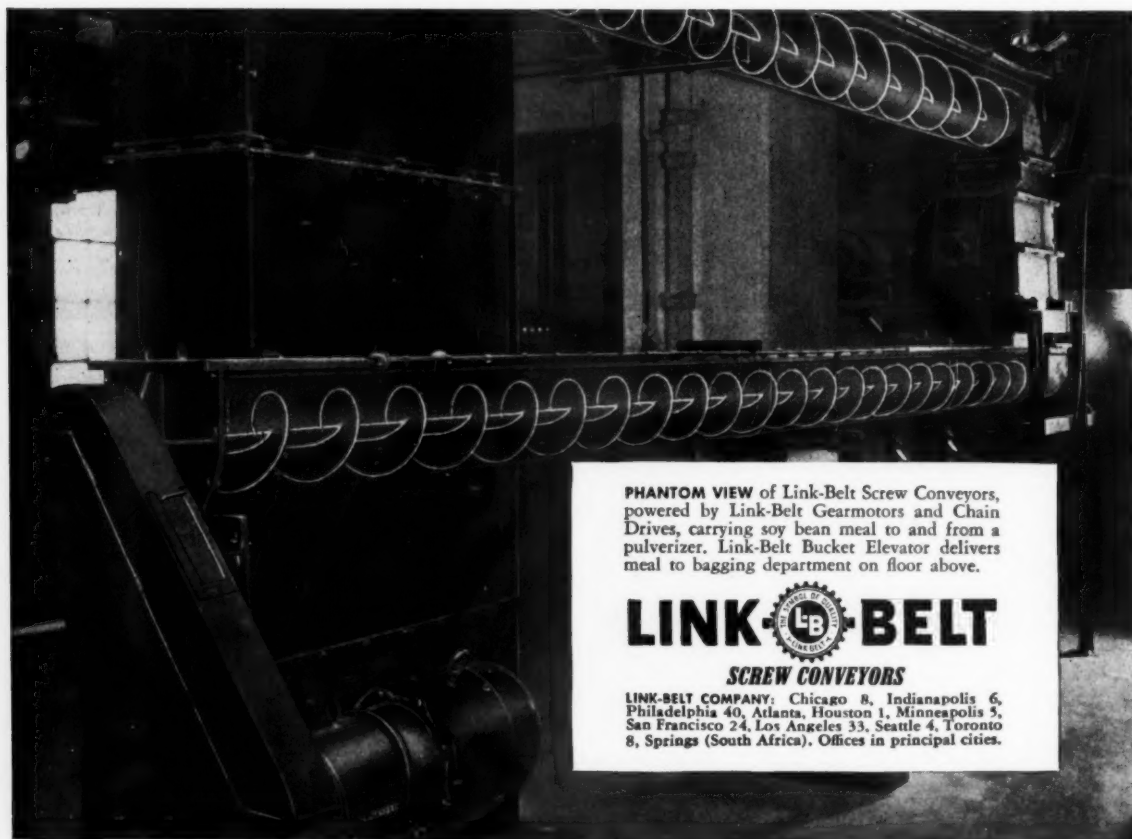
parts. They are accurately-made to insure smooth operation and complete interchangeability of parts.

Further, these screw conveyors are manufactured in a full range of diameters, gauges and pitches...can be made of the metal most suited to your particular job. And Link-Belt builds all of the components such as collars, couplings, hangers, troughs, box ends, flanges, thrusts, drives, etc. For full information write direct or contact your nearest Link-Belt representative.



HELICOID OR SECTIONAL CONVEYOR SCREWS—for general screw conveyor applications. Can also be furnished in stainless steel; or other alloys for corrosion resistance, heat resistance; or for other special, unusual conditions.

12,243



PHANTOM VIEW of Link-Belt Screw Conveyors, powered by Link-Belt Gearmotors and Chain Drives, carrying soy bean meal to and from a pulverizer. Link-Belt Bucket Elevator delivers meal to bagging department on floor above.

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SCREW CONVEYORS

LINK-BELT COMPANY: Chicago 8, Indianapolis 6, Philadelphia 40, Atlanta, Houston 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8, Springs (South Africa). Offices in principal cities.

Armour Appoints New Operating Heads at Several Cities

Several shifts in plant superintendents have been made by Armour and



C. M. WARREN

Company in the last few weeks, following the appointment of B. E. Hoover, Chicago plant superintendent, as manager of the newly created general engineering division. The announcements of changes were made by General Superintendent F. D. Green.

Clark M. Warren, superintendent of the Kansas City Armour plant for the past year, was named to succeed Hoover at Chicago. Warren had been assistant superintendent at Chicago immediately prior to his assignment to Kansas City. His career with Armour started in 1919 with a clerk's job in the St. Paul plant. He later became foreman and department superintendent and in 1941 was transferred to Chicago as a divisional superintendent.

After five years as superintendent of the Armour plant at S. San Francisco, Harry H. Gunderson moved to Kansas City as superintendent. He was succeeded by L. J. Fitzpatrick, who had been Portland plant superintendent since 1941. Fitzpatrick was in turn succeeded by his brother, Clement Fitzpatrick, who had been assistant superintendent at the Spokane plant for the past three years.

Augusta Packer Remodels Plant

The Shapiro Packing Co., Inc., Augusta, Ga., has made several improvements in its plant. The offices have been completely remodeled with cypress paneling and have been soundproofed. A new beef killing department with a two-bed killing floor, approximately 80 by 120 ft. and a new hog killing department, 40 by 60 ft., with new Allbright-Nell equipment was installed. The structure is steel and reinforced concrete. Walls are tiled to 8 ft. The company is now operating three cookers in the rendering department. In addition, about \$50,000 has been spent remodeling and tiling the other departments, including employees' dressing rooms.

THESE FOUR have been promoted at Swift & Company's Chicago plant. D. C. Berkshire was moved to the general superintendent's staff; C. T. Waddington is filling the vacant position on the plant superintendent staff. Adam McKendrick is replacing Waddington in the time office, assisting H. E. Gavey, who is Chicago plant safety superintendent (shown left to right in picture.)



Krey's Country Sales Manager Retires After 44 Years

O. H. Bill, country sales manager, has retired from the Krey Packing Co., St. Louis, Mo.

Bill recalled that during his 44 years employment he served under three generations of the Krey family. He joined the company in 1907 with seven years' experience in the meat business. For 15 years he worked as a car route salesman. Since December 1922 he has been country sales manager. The retiring official was honored recently with a farewell party by a group of Krey personnel. One of his many gifts was a large sterling tray engraved with his name and the names of 27 officials of the company.

John Krey Stephens, vice president of the company, announced that J. A. Meyer, formerly assistant city sales manager, has been appointed city sales manager. T. O. Cox, formerly institutional representative, has succeeded Meyer.

Chicago Wholesalers Banquet

The sixteenth annual banquet of the Chicago Meat Packers & Wholesalers Association will be held December 8 at the Conrad Hilton hotel, formerly the Stevens. Edward Churan, secretary of the association, is in charge of arrangements. For tickets or information concerning the event, call him at MONroe 6-6288.



O. H. BILL

J. H. Boyle Is Leaving Swift After Buying 25,000,000 Cattle

James H. Boyle, who was a Swift & Company cattle buyer for more than 30 years and in charge of Swift's beef, lamb and veal business for the past 11 years, is retiring at his own request on November 30. For the past year Boyle has been assistant to Paul C. Smith, vice president, coordinating activities of beef, lamb and veal.



J. H. BOYLE

Heads of the three departments now are A. L. Scott, beef; Garland Russell, lamb, and Walter C. Clegg, veal. Each has responsibility for both buying of livestock and selling of dressed meat in their own departments.

Over the years Boyle has bought or supervised the buying of over 25,000,000 cattle for Swift & Company and has purchased cattle on more than 50 different markets in the United States. He has served as a judge at most of the leading national livestock shows, including carlots of cattle at the International.

Mr. and Mrs. Boyle are planning to spend the next six months to a year in extended world travel.

West Coast Plant Closes

The Pacific Coast Salami Co., Oakland, Calif., has closed its doors. Built in 1947, the plant has operated under state approved inspection. It is understood it will be offered for sale.

Custom's

TIMELY TIPS

LOAF AND SAUSAGE Control

Profitable Sales Repeats are built on *uniform* high quality and *uniform* taste . . . not on occasional good luck! *Custom-Seasoned* Loaves and Sausage Specialties owe their sales pep to *controlled* uniformity!

Merely using good ingredients does not automatically spell profits. Loaf and Sausage sales often fail to sell in good volume because the finished product lacks the sales punch that quality-control would guarantee. *CUSTOM* Seasonings are exceptionally easy to use, bring new product uniformity to every batch, and offer a truly distinctive taste appeal that boosts repeat sales, builds steady demand and increases profits. *CUSTOM*-Seasoned loaves and sausage build up your brand name and gain new customers for your other items as well. Many packers and sausage-makers report a brighter overall sales picture with the addition of *CUSTOM* Seasoning to their regular loaf and sausage formulas.

Remember! Sales-tempting flavors left in the pan do you no good at the point of sale. *Hold onto that sales-winning flavor* in your loaves and sausage products simply, but effectively, by using *CUSTOM* binders and emulsifiers especially processed for flavor and binding quality. Your *CUSTOM* Field Man will be happy to give you detailed information on *Loaf and Sausage Control* . . . contact him today!

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PERSONALITIES and Events OF THE WEEK

► **E. G. Jacobson**, executive vice president of Merkel's, Inc., Jamaica, L. I., N. Y., was elected president of the Jamaica Chamber of Commerce at the annual dinner and election of officers held November 19. **Henry Merkel, sr.**, and **Albert Merkel**, president of Merkel's, Inc., were present at the meeting.

► **Niagara** frontier meat packers are taking steps to police their own industry, primarily to avoid further court actions by the Office of Price Stabilization and to maintain public confidence. The Greater Buffalo Associated Meat Industries, which represents 64 plants in that region, announced that it will work for closer cooperation between its members and the Buffalo OPS.

► The Fryer & Stillman plant in Denver has been closed several days by a wildcat strike over a grievance involving two employees and overtime work. About 40 employees are involved.

► The Baker Packing Co. is making two additions to its plant at Mexico, Mo. **William Weidenhofer**, who has operated his own plant in Texas for many years, has been appointed superintendent. **Robert Holder** has been added to the sales force. The expansion includes a storage building and a sales cooler.

► **Pfaelzer Brothers, Inc.**, Chicago, recently announced the appointment of **William Scranton** as credit manager.

In addition to having spent considerable time in Pfaelzer's credit department, Scranton has had a varied experience in the organization's accounting department. A veteran of 14 years' service with Pfaelzer Brothers, his advancement is in keeping with the company's policy of promotion from within, according to an announcement this week by officers of the firm.

► **Dr. Catherine H. Roth** has joined the professional services group of the medical department of The Armour Laboratories as an assistant medical director. She has had extensive experience in the pharmaceutical field.

► **Eugene ("Gene") Whicher**, manager of the beef, veal and variety departments, Armour and Company, Eau Claire, Wis., died this week. He had been with Armour 20 years.

► **Mr. and Mrs. Stanley W. Sitarz** of Chicopee, Mass., observed their fortieth wedding anniversary at a family dinner recently. Sitarz founded the Chicopee Provision Co. and has been active in



WM. SCRANTON

NIMPA Divisional Meetings

The Eastern Division of the National Independent Meat Packers Association will meet December 13 at the Hotel Statler, New York. **F. Howard Firor**, regional vice president, has called the meeting for 10 a.m.

Chris H. Beck, Western Division vice president, has called a meeting of his group for Friday, November 30, at Hotel Utah, Salt Lake City, at 10 a.m.

Divisional Vice President **Joseph D. Pepper** of the Midwestern Division has announced a meeting on Friday, December 7. It will be held at the Hotel President, Kansas City, Mo., starting at 10 a.m.

civic life. He is also a vice president of the Chicopee Savings Bank and a director of the Polish American Congress.

► **Col. Edward N. Wentworth**, director of Armour and Company's livestock bureau, was guest speaker at the Hi-Twelve club luncheon at Champaign, Ill. recently. His topic was "Controls in the Beef Industry."

► **Caleb Martin Adams**, a member of the Kansas City Live Stock Exchange for more than 50 years, was killed in an automobile accident recently.

► **William Carl Bernitt**, 66, president of Birkenwald, Inc., Seattle, Wash., died recently. He had started with the company at 18 as an office boy.

► The Denver Rendering Co. is operating again after a short wildcat strike. Representatives of the company and the union, the Amalgamated Meat Cutters and Butcher Workmen, AFL, agreed in an argument involving in-plant working conditions.

► A hard-to-fight fire at the plant of the Portland (Ore.) Provision Co. resulted in a loss estimated at between \$350,000 and \$500,000. The fire began in a section of a low-ceiling basement containing paper, burlap, cartons and other packing supplies. The area extended under one end of the one-story pork packing plant. Several firemen were burned when a vat of lard back-fired. **Jacob Gallus**, owner, estimated his supply loss at \$20,000. Destroyed were 450 dressed hogs, 60 dressed bulls, 400 tierces of lard, three freezers of meat, the entire inventory of casings, spices, boxes and shipping cartons, 60 tires and an ice machine.

► **Frank Everett Knight**, 83-year-old retired manager of a Swift & Company unit in Pittsfield, Mass., died recently.

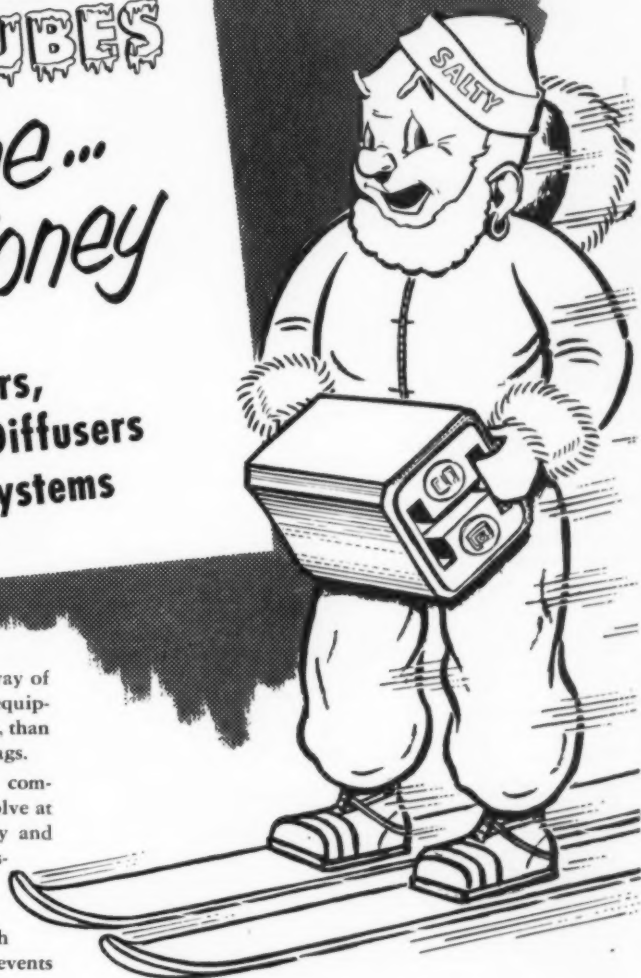
► The plant of the Cudahy Packing Co. in Kansas City, Kans., closed since July when the company decided not to resume operations after the flood, has been sold to a syndicate of Kansas City businessmen. The price was given as between \$500,000 and \$1,000,000. The plant covers 17 acres and contains more than 1,000,000 sq. ft. of building space.

► **Mrs. Sadie Loewenstein**, wife of **Ira Loewenstein**, president, Superior Packing Co., Chicago, died Thursday. Surviving are her sons, **Richard** and **Robert**, associated in the business, a daughter and six grandchildren.

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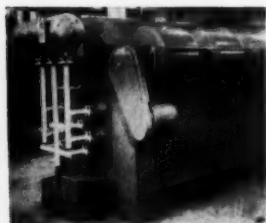
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NEW EQUIPMENT *and Supplies*

NO FROST SPRAY COOLER — Niagara Blower Co., New York City, has introduced an improved model No Frost Spray Cooler which is especially adapted for refrigerating foods that are liable to dry out, shrink or discolor. The equipment



differs from previous models in that the air enters through the fans and is blown through the units. The air passes over refrigeration coils and through a spray of No Frost liquid solution which prevents the

condensation of water and the formation of ice or frost on the coils. The chilled air, which may be as low as minus 20° F., passes directly from the spray chamber into the cooler, thus it contains no reheat from the energy of the fans, making higher humidity air available. With no loss of cooling capacity from accumulation of frost on the refrigerating coils, no interruption for defrosting and no reheat added to the air, closer control of conditions is obtained.

ROLLER BAND HEAT SEALING — The Great Lakes Stamp & Mfg. Co., Inc., Chicago, has announced a new band sealer for consumer-size sausage and specialties in plastic casings. Called the FS-11 Roller Band Sealer, this device permits rapid and accurate

application of bands to product. A thermostatically-controlled heating unit activates the heat-seal emulsion on sausage bands. This unit is set into a metal base that has a stationary, vertical guide for positioning product and a retracting guide that aids in accurate placement of the band. The retracting guide is fitted around the plate on three sides.

The operator first lays a band, emulsion side up, on the sealing plate. The band is easily positioned because of the retracting guide. Next, she positions the sau-



sage gently against the vertical guide and then lets it slide down until it touches the heat seal band, which is initially sealed at this first point of contact. The operator then gives the product a quick roll forward. This movement depresses the retracting guide and allows maximum contact of band and product against the sealing plate. As the banded sausage is rolled off the heated sealing surface, the retracting guide elevates automatically and is ready for positioning of the next band. The bands are sealed snugly and uniformly around the sausage from end to end, the maker states.

STAINLESS STEEL COATING — A stainless steel coating for all metal surfaces that can be brushed or sprayed on has been developed by Steelcote Manufacturing Co., St. Louis. The coating has the color of unpolished stainless steel. It is said to protect against rust, corrosion and other types of deterioration caused by salt, air, water, greases, most strong

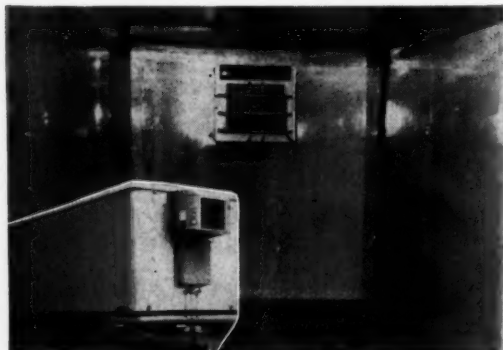
acids, heat and cold. The film is non-inflammable, odorless and will take fungus treatment. It dries in 30 to 60 minutes and metal with which it is coated can be placed in regular use after three to four hours. Machinery that should be made out of stainless steel but isn't due to the present shortages can be effectively coated with this new product, according to the maker.

RUBBER COLD STORAGE DOOR — A swinging rubber door that absorbs shocks of hand trucks, etc., with ease, has been developed for use in refrigerated rooms. Actually a reinforced rubber air container, the door is constructed of an outer layer of heavy cloth inserted rubber which covers a frame of 2-in. rubber tubing. Support and resiliency are provided by 15 to 25 inflated rubber bladders specially designed and manufactured by Dewey and Almy Chemical Co., Cambridge, Mass. These bladders, running cross-wise in-



side the rubber facing, are positioned between rubber spacers and are inflated by hand pump through protruding valves. Though the door is only 2½ in. thick, it has high insulation value and opens with very little pressure. Extremely light in weight, the door is suspended on hinges attached to steel strips running along one side. Windows can be placed where desired in the door panels. The door can reportedly be bent to a 45° angle and will return to its normal shape without damage. The Stic-Klip Co., Cambridge, Mass. is the manufacturer.

MAKE TRUCK TRAILER OUT OF NEW MATERIAL — A new, 32-ft. refrigerated truck trailer, made by the Press Steel Car Co., Chicago, to truck body specifications furnished by Brown Equipment and Manufacturing Co., Seattle, was exhibited for the first time at the recent American Truckers Association convention held in Chicago. The trailer is said to be



the first ever made from cellular plastic laminated plywood, which materially lessens weight and is said to in no way impair strength. The decreased weight adds to the payloads within gross specific maximum weight limitations. The trailer is refrigerated with Thermo King units made by U. S. Thermo Control Co., Minneapolis. There are other advantages to this new road reefer. A specially-built, shock-cushioning tandem, developed by General Tire & Rubber Co., enables the truck to operate with less damage to cargo. As the truck sides are not so wide, more room is allowed for cargo. Insulation is literally sealed into the cell structures of the construction material. This material is said to be impervious to weather and easy to clean. Interior and exterior views are shown.

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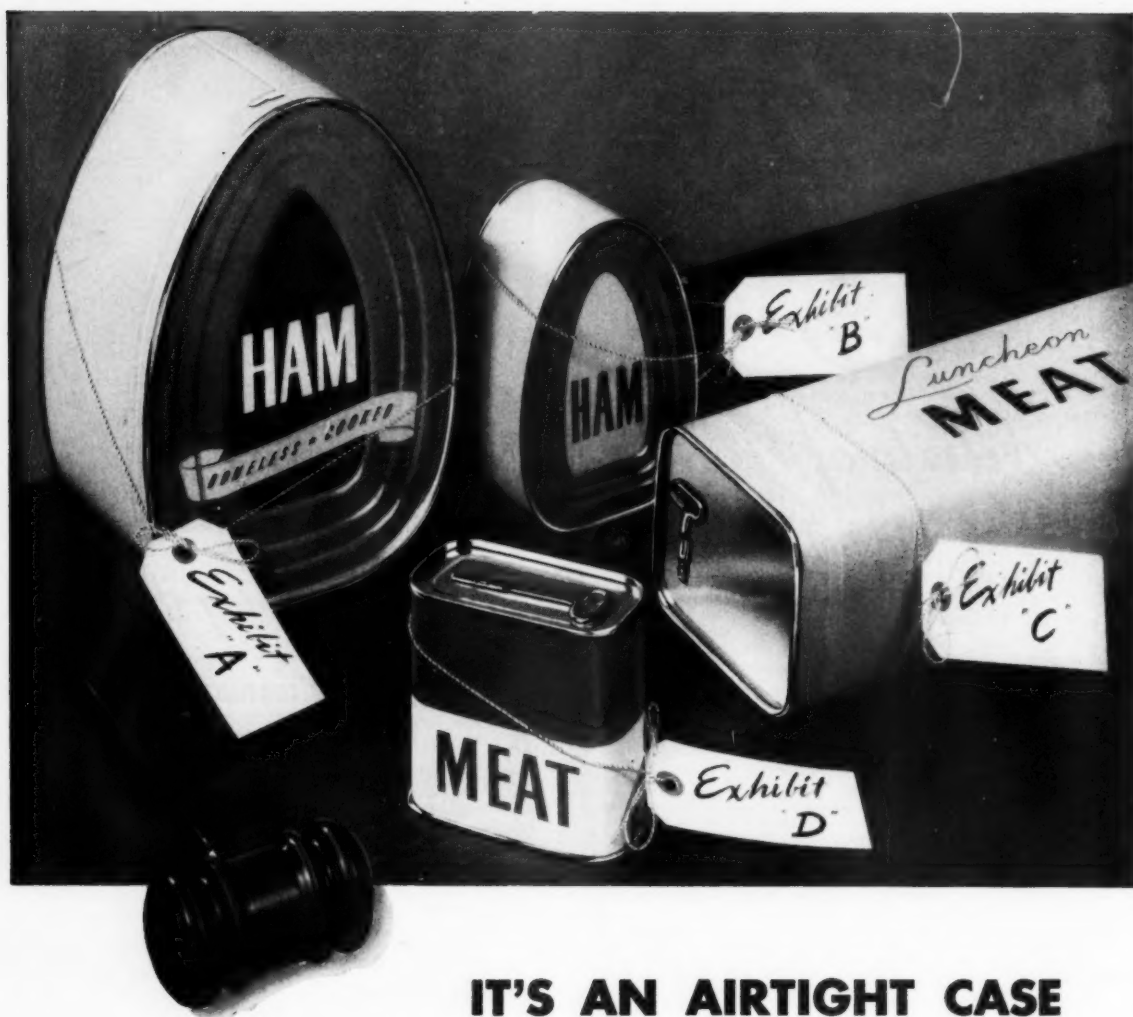
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Meat Processing Operations During October Surpass Month, Year-Earlier

OCTOBER MEAT canning and processing operations showed a gain of 394,192,000 lbs. from the preceding month's total of 1,201,522,000 lbs., although the figures are not strictly comparable inasmuch as the October

total consists of a five-week period and the September figure covers a four week interval. The U. S. Department of Agriculture reported that the current amount rose substantially higher than the comparable period a year ago.

This year's 10-month cumulative processing poundage remained higher than the corresponding period a year ago with 12,416,131,000 lbs. of product processed compared with 10,943,990,000 lbs. in 1950. This is mainly due to increased pork and sausage output in the earlier part of the year.

Pork items placed in cure and smoked or dried exceeded the year-earlier amounts by nearly 100,000,000 lbs. and was more than enough to offset the slight losses incurred in the beef items.

October sausage production reached 141,669,000 lbs. compared with 112,042,000 lbs. a month earlier and 103,441,000 lbs. in the same month a year before—a substantial increase even when discounting the extra week included in this year's monthly figures. Cumulative sausage output for January-Octo-

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER, 1951, WITH COMPARISONS

	October 1951*	October 1950	January-October 1951	January-October 1950
Placed in cure—				
Beef	11,884,000	11,392,000	85,089,000	94,641,000
Pork	343,000,000	258,776,000	2,978,360,000	2,765,884,000
Other	25,000	61,000	2,157,000
Smoked and/or dried				
Beef	4,242,000	5,729,000	42,626,000	48,288,000
Pork	243,755,000	176,370,000	2,157,392,000	1,762,693,000
Cooked meat—				
Beef	5,098,000	5,048,000	47,661,000	40,956,000
Pork	41,996,000	34,347,000	371,867,000	438,775,000
Other	243,000	209,000	1,939,000
Sausage—				
Fresh finished	24,794,000	18,049,000	175,290,000	169,930,000
To be dried or semi-dried	11,726,000	9,294,000	203,783,000	101,518,000
Franks, wieners	49,053,000	35,241,000	428,495,000
Other, smoked or cooked	56,096,000	40,857,000	473,949,000
Total sausage	141,669,000	103,441,000	1,174,919,000	1,083,397,000
Leaf head cheese, chili, jellied products	19,149,000	16,240,000	166,048,000	152,072,000
Steaks, chops, roasts	101,449,000	62,359,000	738,259,000
Bouillon cubes, extract	235,000	290,000	4,251,000
Sliced bacon	77,105,000	58,065,000	659,001,000	625,288,000
Sliced, other	3,192,000	1,808,000	24,274,000
Hamburger	13,048,000	6,539,000	99,518,000
Miscellaneous meat product	4,596,000	2,638,000	35,720,000
Lard, rendered	198,299,000	141,074,000	1,696,141,000	1,466,501,000
Lard, refined	143,791,000	101,506,000	1,310,271,000	1,060,719,000
Olivo stock	7,651,000	9,026,000	71,851,000	87,327,000
Edible tallow	5,126,000	5,919,000	54,297,000	59,697,000
Rendered pork fat—				
Rendered	10,406,000	7,049,000	85,356,000	86,156,000
Refined	5,061,000	2,995,000	44,511,000	40,160,000
Compound containing animal fat	28,354,000	17,384,000	219,967,000	224,474,000
Oleomargarine containing animal fat	2,101,000	1,388,000	17,176,000	17,791,000
Canned product (for civilian use & Dept. of Defense)	183,347,000
Total†	1,595,714,000	1,029,887,000	12,416,131,000	10,943,990,000

*Totals for September 30 through November 30.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

HIGHER PRODUCT VALUES BOOST HOG CUTTING MARGINS

(Chicago costs and credits, first two days of the week)

Although live hog costs increases slightly during the first part of the week, an upsurge in pork product values was sufficient to offset the rise in costs. All weights showed improved cutting margins although the heavier weights still cut with a minus margin.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. fin.
Skinned hams	12.6	45.0	\$ 5.67	\$ 8.15	12.6	43.7	\$ 5.51	\$ 7.73	12.9	42.7	\$ 5.51	\$ 7.73		
Picnics	5.6	27.9	1.57	2.16	5.5	26.7	1.47	2.06	5.3	26.7	1.41	1.98		
Boston butts	4.2	34.5	1.45	2.10	4.1	34.5	1.51	2.00	4.1	34.5	1.42	1.97		
Loins (blade in)	30.1	39.5	5.99	5.77	9.8	40.2	3.94	5.59	9.6	39.3	3.77	5.27		
Lean cuts	\$12.68	\$18.18	\$12.43	\$17.38	\$12.11	\$16.95		
Bellies, S. P.	11.0	25.0	2.75	3.98	9.5	23.0	2.19	3.11	3.9	20.5	.80	1.13		
Bellies, D. S.	2.1	19.0	.40	.57	8.6	19.0	1.63	2.28		
Fat backs	3.2	12.5	.40	.56	4.6	13.3	.61	.85		
Plates and jowls	2.9	11.0	.32	.46	3.0	11.0	.33	.46	3.1	11.0	.33	.45		
Raw leaf	2.3	14.0	.32	.45	2.2	14.0	.31	.43	2.2	14.0	.33	.43		
P.S. lard, rend. wt.	13.9	16.6	2.31	3.30	12.3	16.6	2.04	2.87	10.4	16.6	1.73	2.41		
Fat cuts & lard	\$ 5.70	\$ 8.19	\$ 5.67	\$ 8.00	\$ 5.63	\$ 7.93		
Spareribs	1.6	41.0	.66	.94	1.6	34.8	.56	.80	1.6	34.8	.56	.77		
Regular trimmings	3.3	16.2	.54	.76	3.1	16.2	.50	.68	2.9	16.2	.47	.66		
Feet, tails, etc.	2.0	12.4	.25	.35	2.0	12.4	.25	.35	2.0	12.4	.25	.35		
Offal & misc.80	1.2580	1.2480	1.25		
TOTAL YIELD														
& VALUE	60.5	\$20.63	\$29.68	71.0	\$20.21	\$28.45	71.5	\$19.82	\$27.50		
Cost of hogs	\$18.71	\$18.69	\$18.62		
Condemnation loss101010		
Handling and overhead	1.45	1.31	1.23		
TOTAL COST PER CWT.	\$20.26	\$20.10	\$19.95		
TOTAL VALUE	20.63	20.21	19.82		
Cutting margin	+.87	+.11	-.17		
Margin last week	+.85	-.54	-.54		

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN OCTOBER, 1951

	Pounds of finished product	Slotted Consumer and Institutional (3 lbs. or over)	Cases or shelves (under 3 lbs.)
Luncheon meat	16,450,000	8,574,000
Canned hams	13,612,000	554,000
Cornd beef hash	697,000	7,845,000
Chili con carne	1,130,000	15,227,000
Viennas	168,000	3,533,000
Franks, wieners in brine	13,000	1,482,000
Deviled ham	510,000
Other potted or deviled meat food products	11,721,000
Tamales	238,000	4,019,000
Sliced dried beef	17,000	277,000
Liver product	176,000
Meat stew (all products)	73,000	6,153,000
Spaghetti meat products	340,000	10,133,000
Tongue (other than pickled)	80,000	255,000
Vinegar pickled products	1,397,000	2,361,000
Bulk sausage	736,000
Hamburger, roasted or cured beef, meat & gravy	47,000	1,597,000
Soups	1,781,000	47,792,000
Sausage in oil	214,000	625,000
Tripe	801,000
Bratins	459,000
Bacon	30,000	151,000
All other meat with meat and/or meat by-product—20% or more	615,000	7,387,000
Less than 20%	239,000	9,452,000
Total	37,120,000	133,921,000

ber this year rose to 1,174,910,000 lbs. in relation to the 1,083,397,000-lb. production for the same length of time in the previous year.

Meat products canned during October rose to 37,120,000 lbs. in the larger-than-3-lb. size compared with 23,048,000 lbs. put up in September. More than twice as much product was canned in the less than 3-lb. sizes as 133,921,000 lbs. were reported for October compared with 58,060,000 lbs. processed in the previous month.

Rendered lard production during the month rose to 198,299,000 lbs. compared with 140,179,000 lbs. a month before and 141,074,000 lbs. in October, 1951. Refined lard went up to 143,791,000 lbs. compared with the 111,592,000-lb. output recorded in September and 101,509,000 lbs. reported for the corresponding 1950 period.

Holiday Cuts Deeply Into Meat Production Total For Week

MEAT production under federal inspection, up for four consecutive weeks, was sharply down for the six days ended November 17, figures released by the U.S. Department of Agriculture indicated. The total output

The cattle kill fell from 304,000 head of the week previous to 269,000, a 12 per cent decline. This was also 2 per cent under the 274,000 head killed a year ago. Beef production of 141,000-000 lbs. compared with 159,000,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 17, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Nov. 17, 1951....	269	141.0	114	14.1	1,407	185.7	184	8.3	349.1
Nov. 10, 1951....	304	158.7	124	15.9	1,025	211.2	235	10.6	396.4
Nov. 18, 1950....	274	145.1	129	15.3	1,444	192.2	232	10.4	363.0

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Nov. 17, 1951....	980	524	280	124	231	132	95	45	14.1	46.4
Nov. 10, 1951....	975	522	285	128	233	130	95	45	13.9	52.8
Nov. 18, 1950....	996	530	220	119	237	133	96	45	14.2	48.5

for the period, estimated at 349,000,000 lbs. was almost 50,000,000 lbs. or 12 per cent below the previous week's 396,000,000-lb. output. This decreased production was attributed mainly to the Armistice holiday when most slaughter plants were closed. The past week's production showed a 3 per cent dip from the 363,000,000 lbs. produced a year ago.

the preceding week and 145,000,000 lbs. a year earlier.

Calf slaughter amounted to 114,000 head against 124,000 the previous week and 129,000 last year. Output of inspected veal for the three weeks stood at 14,100,000, 15,900,000 and 15,300,000 lbs., respectively.

Hog slaughter of 1,407,000 head

dropped 13 per cent below the 1,625,000 killed the preceding week and 3 per cent less than the 1,444,000 slaughtered the corresponding week of 1950. Pork production of 186,000,000 lbs. fell 12 per cent below a week ago and 3 per cent under last year. Lard production was 46,500,000 lbs., compared with 52,800,000 lbs. a week before and 48,500,000 lbs. last year.

Sheep and lamb slaughter amounted to 184,000 animals compared with 235,000 head the previous week and 232,000 last year. Production of lamb and mutton for the three weeks stood at 8,300,000, 10,600,000 and 10,400,000 lbs.

Total meat production for the corresponding week of 1949 was 362,000,000 lbs.; 1948, 372,000,000 lbs.; 1947, 359,000,000 lbs. and 1946, 355,000,000 lbs.

British Meat Rationing

The British Ministry of Food has announced that the weekly meat ration will continue at not less than 1 shilling, 5 pence (21.8 U. S. cents) throughout the winter and spring of 1951-52. The ration was reduced from 1s/10d (25.7 cents) to 1s/7d (22.2 cents) in late October. The higher ration was in effect while the supply of home-killed meat was large, that could not be stored. Future rations will depend a lot on meat imports from Argentina and shipments from that country have started again after a two-month suspension.

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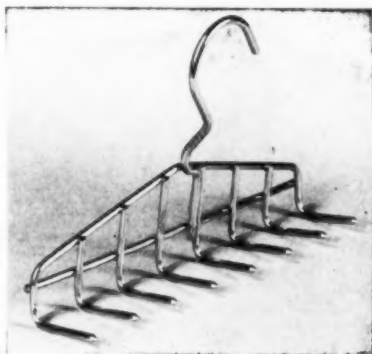
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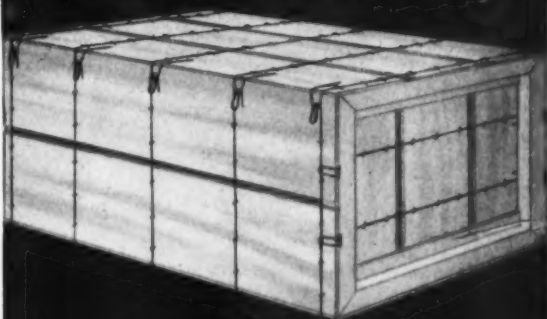
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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
(*Ceiling base prices, f.o.b. Chicago) Nov. 21, 1951	
Native steers—	
Prime, 600/800	58
Choice, 500/700	56
Choice, 700/900	54
Good, 700/800	54
Commercial cows	43
Can. & cut. cows	39 1/2
Bulls	45 1/2

STEER BEEF CUTS†

(Ceiling base prices, f.o.b. Chicago)	
Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	60.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	75.0
Short plate	22.0
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	62.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	68.0
Short plate	32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	7.00@12.00
Hearts	35.0@35.8*
Livers, selected	60.8
Livers, regular	52.5@55.8
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	7 1/2 @ 8
Melts	7 1/2 @ 8
Udders	5.5@6.0
*Ceiling base prices, loose, f.o.b. Chicago.	

BEEF HAM SETS†

Kneecakes	65 1/2 @ 66*
Insides	65 1/2 @ 66*
Outsides	63 1/2 @ 66*
*Ceiling base prices, f.o.b. Chicago.	

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	78 @ 79
6 to 12 oz.	85 @ 86
12 oz. up	88 @ 89
Calf tongues	31 @ 33
Lamb fries	68 @ 68
Ox tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*
*Ceiling base prices, f.o.b. Chicago.	

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	49 @ 53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54 @ 57
Hams, skinned, 14/16 lbs., wrapped	48 @ 52
Hams, skinned, 10/18 lbs., ready-to-eat, wrapped	53 @ 55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	30 @ 42
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	41 @ 43

VEAL—SKIN OFF

Carcass (l.c.l. prices)	
Prime, 80/150	56 1/2 @ 58
Choice, 50/80	52 @ 54
Choice, 80/150	55 @ 57
Good, 50/80	50 @ 52
Good, 80/150	52 @ 55
Commercial, all weights	41 @ 48

†For permissible additions to ceiling base prices, see CFR 24.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	59.80@63.05*
Choice, 30/50	59.80@63.05*
Good, all weights	57.80@61.05*

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	35 @ 37
Good, 70/down	33 @ 35
Utility, 70/down	26.00@30.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	47 @ 45
Pork loins, regular	
12/down, 100's	40 @ 41
Pork loins, boneless, 100's	65 1/2
Shoulders, skinned, bone-in, under 16 lbs., 100's	33
Picnics, 4/6 lbs., loose	29
Picnics, 6/8 lbs., loose	27 1/2
Boston butts, 4/8 lbs.	
100's	36 @ 37
Tenderloins, fresh, 10's	83.00
Neck bones, bbls.	14.20
Livers, bbls.	18 1/2 @ 19
Brains, 10's	15.80*
Ears, 30's	13 @ 13 1/2
Shanks, lean-in, 100's	12
Feet, front, 30's	8
*Ceiling price.	

SAUSAGE MATERIALS—FRESH

Pork trim., regular 50% bbls.	16 1/2
Pork trim., guar. 50% lean, bbls.	18 1/2
Pork trim., spec. 80% lean, bbls.	30 1/2
Pork trim., ex. 95% lean, bbls.	48
Pork cheek meat, trmd., bbls.	40.30*
Bull meat, bon ls., bbls.	38.00@60.00
Bon ls. cow meat, C.C. bbls.	57.00
Beef trimmings, bbls.	46.00
Boneless chucks, bbls.	57.00
Beef head meat, bbls.	41.60*
Beef cheek meat, trmd., bbls.	41.60*
Shank meat, bbls.	50.50*
Veal trimmings, boneless, bbls.	52 1/2 @ 53
*Ceiling price.	

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 in.	80 @ 90
Domestic rounds, over 1 1/2 in., 140 pack	1.10@1.15
Export rounds, wide, over 1 1/2 in.	1.50@1.65
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.00@1.15
Export rounds, narrow, 1 in. under	1.15@1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 2 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in. under	9
Middles, sewing, 1 1/2 in.	1.35@1.65
Middles, select, wide, 2 1/2 in.	1.50@1.70
Middles, select, extra, 2 1/2 to 2 3/4 in.	1.70@1.80
Middles, select, extra, 2 3/4 in. & up	2.60@2.85
Beef bungs, export, No. 1	24 @ 30
Beef bungs, domestic, dried or salted bladders, per piece:	16 @ 24
12-15 in. wide, flat	17 @ 24
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8

Pork casings:	
Extra narrow, 29 mm. & dn.	4.10@4.20
Narrow, medium, 29@32 mm.	4.00@4.10
Medium, 32@35 mm.	2.90@2.95
Spec. med., 35@38 mm.	2.30@2.35
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	12 @ 16
Small prime bungs, 34 in. cut	10
Middles, per set, cap off.	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cerelat, ch. hog bungs	99 @ 1.02
Thuringer	61 @ 68
Farmer	82 @ 84.5
Holsteiner	84.5
B. C. Salami	94 @ 96.5
B. C. Salami, new con.	60 @ 63
Genoa style salami, ch.	94 @ 91.00
Pepperoni	88 @ 95
Mortadella, new condition	62 @ 68
Italian style hams	78 @ 80

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	47 1/2 @ 40
Pork sausage, sheep cas...	52 @ 55
Frankfurters, sheep cas...	51 1/2 @ 42
Frankfurters, skinless	55 @ 60 1/2
Bologna	47 @ 50
Bologna, artificial cas...	40 1/2 @ 52
Smoked liver, hog baus...	48 1/2 @ 51
New Eng. lunch, spec. ch...	56 @ 70 1/2
Minced lunch, spec. ch...	54 @ 50 1/2
Tongue and blood	46 @ 49
Blood sausage	41 @ 49
Souse	56 @ 57
Polish sausage, fresh	55 @ 64
Polish sausage, smoked	55 @ 64

SPICES

(Basis Chgo., orig. bbls., bags, bales)		Whole	Ground
Allspice, prime	41	46	
Refined	40	44	
Chili Powder	42	44	
Chili Pepper	80	96	
Cloves, Zanzibar	72	78	
Ginger, Jam., unbl.	43	53	
Ginger, African	43	53	
Cochin	1.57	1.49	
Mace, fcy. Banda	1.49	1.40	
East Indies	32	28	
Mustard, flour, fcy.	60	60	
No. 1	46 @ 66	46 @ 62	
West India Nutmeg	44	3.12	
Paprika, Spanish	2.90	3.15	
Pepper Cayenne	1.94	2.02	
Red, No. 1	1.94	2.02	
Pepper, Packers	55.00 @ 58.00	55.00 @ 58.00	
Pepper, white	55.00 @ 58.00	55.00 @ 58.00	
Malabar	50.00 @ 51.00	50.00 @ 51.00	
Black Lampung	47.00 @ 51.00	44.00 @ 47.00	

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	19	23
Cominos seed	32	36
Mustard seed, fancy	23	25
Yellow American	30	32
Marjoram, Chilean	20 @ 25	24 @ 25 1/2
Oregano	26 @ 27	29 @ 30
Coriander, Morocco	40	53
Natural No. 1	78	88
Marjoram, French	78	88
Sage, Dalmatian	78	88
No. 1	78	88

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls. del. or f.o.b. Chgo.	\$ 9.30
Saltpeter, a. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	8.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b. New York	6.05
Refined standard cane gran.	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 21	San Francisco Nov. 21	No. Portland Nov. 16
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$57.60 @ 58.00	\$57.93 @ 58.10	\$57.70 @ 58.10
600-700 lbs.	57.60 @ 58.00	57.93 @ 58.10	57.70 @ 58.10
Good:			
500-600 lbs.	55.00 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
600-700 lbs.	55.00 @ 56.00	55.93 @ 56.10	55.70 @ 56.10
Commercial:			
350-600 lbs.	50.60 @ 51.00	50.93 @ 51.10	50.70 @ 51.10
COW:			
Commercial, all wts.	47.00 @ 51.00	49.50 @ 51.10	47.50 @ 51.10
Utility, all wts.	44.00 @ 47.00	44.50 @ 49.10	47.10 @ 49.10
FRESH CALF:			
Choice:			
200 lbs. down	58.00 @ 59.00		56.00 @ 58.00
Good:			
200 lbs. down	56.00 @ 58.00	52.00 @ 58.00	55.00 @ 57.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	60.20 bulk	59.90 @ 60.30	59.80 @ 60.30
50-60 lbs.	60.20 bulk	59.90 @ 60.30	59.80 @ 60.30
Choice:			
40-50 lbs.	60.20 bulk	59.90 @ 60.30	57.90 @ 58.30
50-60 lbs.	60.20 bulk	59.90 @ 60.30	57.90 @ 58.30
Good, all lbs.	58.20 bulk	57.90 @ 58.30	57.90 @ 58.30
MUTTON (EWE):			
Choice, 70 lbs. dn.	34.50 @ 35.80	33.40 @ 33.80	33.40 @ 33.80
Good, 70 lbs. dn.	33.70 bulk	32.00 @ 33.80	33.40 @ 33.80
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	30.50 @ 32.00	31.00 @ 32.45	30.00 @ 31.50
120-160 lbs.	30.50 @ 32.00	29.00 @ 35.55	30.00 @ 31.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	47.00 @ 49.00	46.00 @ 57.00	51.00 @ 54.00
10-12 lbs.	47.00 @ 49.00	46.00 @ 57.00	51.00 @ 54.00
12-16 lbs.	47.00 @ 49.00	46.00 @ 56.00	50.00 @ 54.00
PICNICS:			
4-8 lbs.		32.00 @ 39.00	
PORK CUTS No. 1:			
HAMS, Skinned:			
10-14 lbs.	51.00 @ 54.00	54.00 @ 58.00	52.00 @ 56.00
14-18 lbs.	51.00 @ 54.00	52.00 @ 58.00	50.00 @ 54.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	41.00 @ 46.00	43.00 @ 55.50	42.00 @ 48.00
8-10 lbs.	35.00 @ 41.00	40.00 @ 49.00	39.00 @ 44.00
10-12 lbs.	35.00 @ 41.00		
LARD, Refined:			
Tierces	16.50 @ 17.50	18.00 @ 21.00	17.00 @ 18.50
50 lb. cartons and cans	17.00 @ 18.50	19.50 @ 23.50	19.00 @ 21.00
1 lb. cartons	18.00 @ 19.00		

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS	
WEDNESDAY, NOV. 21, 1951		Fresh or F.F.A.	Frozen
REGULAR HAMS		4-6 28 1/4	28 1/4
Fresh or F.F.A.		8-10 27 1/4	27 1/4
8-10 45 1/2 n	45 1/2 n	10-12 27 1/4	27 1/4
10-12 45 1/2 n	45 1/2 n	12-14 27 1/4 @ 27 1/2	27 1/4
12-14 42 1/2 n	42 1/2 n	8/up, 2's incl. 27 1/4 @ 27 1/2	27 1/4
14-16 42 n	42 n		
BOILING HAMS		BELLIES	
Fresh or F.F.A.		Fresh or Frozen	Cured
16-18 41 n	41 n	6-8 28	28 1/2 n
18-20 40 n	40 n	8-10 26	27 1/2 n
20-22 40 n	40 n	10-12 24	25 1/2 n
SKINNED HAMS		12-14 22 1/4 @ 23	24 1/4 @ 24 1/2 n
Fresh or F.F.A.		14-16 21 1/4 @ 21 1/2	22 1/4 @ 23 n
10-12 48	48	16-18 20 1/2 b	22 n
12-14 44 1/2 @ 45	44 1/2	18-20 20 1/2 b	22 n
14-16 44 1/2	44 1/2		
16-18 43 @ 43 1/2	43 1/2	GR. AMN BELLIES	
18-20 42 @ 42 1/2 n	42 1/2	18-20 20	20 n
20-22 42 @ 42 1/2 n	42 1/2	20-22 18 1/2	19 1/2
22-24 39 @ 39 1/2	39	25-30 17 1/2	18 1/2
24-26 38 1/2	38	30-35 16	16 @ 16 1/2
26-30 37 1/2	36 1/2	35-40 15 1/2	15 1/2 @ 16
25/up, 2's incl. 34 @ 34 1/2	34 @ 34 1/2	40-50 14 1/2	15
FAT BACKS		OTHER D.S. MEATS	
Green or Frozen		Fresh or Frozen	Cured
6-8 13 n	13 1/4 n	Reg. plates 14 1/4 n	14 1/4 n
8-10 13 1/2 n	13 1/2	Clear plates 12 1/2 n	12 1/2 n
10-12 13 1/2 n	14	Square jowls 13	13
12-14 14 1/2 n	15 1/2	Jowl butts 10 1/2 @ 11	11 1/2 n
14-16 14 1/2 n	15 1/2	S. P. jowls 11 1/2 n	
16-18 15 1/2 n	16 1/2		
18-20 15 1/2 n	16 1/2		
20-25 15 1/2 n	16 1/2		

*Celling price, CPR 74, loose, f.o.b. Chicago.

n—nominal.

LARD FUTURES PRICES

MONDAY, NOVEMBER 19, 1951

Open	High	Low	Close
Nov. 16.30	16.50	16.20	16.45-50
Dec. 15.35	15.60	15.22 1/2	15.55-60
Jan. 14.70	14.77 1/2	14.70	14.77 1/2
Mar. 14.02 1/2	14.75	14.60	14.75a

Sales: 3,660,000 lbs.
Open interest at close Friday, Nov. 16th: Nov. 185, Dec. 467, Jan. 185, Mar. 283, May 189, July 19; at close Sat., Nov. 17th: Nov. 153, Dec. 464, Jan. 186, Mar. 298, May 176 and July 25 lots.

TUESDAY, NOVEMBER 20, 1951

Nov. 16.47 1/2	16.75	16.47 1/2	16.70b
Dec. 15.55	15.77 1/2	15.55	15.65
Jan. 14.77 1/2	15.02 1/2	14.77 1/2	14.77 1/2a
Mar. 14.75	14.95	14.65	14.65
May 14.75	14.92 1/2	14.65	14.65b
July 14.85	14.92 1/2	14.70a	

Sales: 10,200,000 lbs.
Open interest at close Mon., Nov. 19th: Nov. 129, Dec. 446, Jan. 189, Mar. 306, May 190 and July 30 lots.

WEDNESDAY, NOVEMBER 21, 1951

Nov. 16.85	17.00	16.80	16.92 1/2
Dec. 15.70	15.75	15.52 1/2	15.55
Jan. 14.75	14.75	14.50	14.65
Mar. 14.75	14.75	14.40	14.52 1/2b
May 14.75	14.75	14.40	14.40
July 14.80	14.80	14.55	14.55

Sales: 9,920,000 lbs.
Open interest at close Tues., Nov. 20th: Nov. 83, Dec. 444, Jan. 192, Mar. 340, May 201 and July 35 lots.

THURSDAY, NOVEMBER 22, 1951

(Thanksgiving Day, Legal Holiday)
Market Closed

FRIDAY, NOVEMBER 23, 1951

Dec. 15.50	15.52	15.22	15.30
Jan. 14.30	14.35b	14.20	14.25
Mar. 14.40	14.45	14.05	14.10b
May 14.25	14.32	13.90	13.97
July 14.15	14.10	14.15	14.15

Sales: 8,000,000 lbs.
Open interest at close Wed., Nov. 21st: Nov. 14, Dec. 444, Jan. 168, Mar. 340, May 208 and July 39 lots.

a—asked, b—bid.

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in eight Corn Belt states during October:

CATTLE AND CALVES		—October—	1951	1950
Public stockyards	416,598	372,863		
Direct	476,716	390,479		
Total	893,314	763,342		

SHEEP AND LAMBS		—October—	1951	1950
Public stockyards	340,853	269,000		
Direct	480,608	321,186		
Total	821,521	590,925		

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	17.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.75
Kettle rend., tierces, f.o.b. Chicago	18.75
Leaf, kettle rend., tierces, f.o.b. Chicago	19.75
Lard flakes	24.25
Neutral tierces, f.o.b. Chicago	22.25
Standard Shortening *N. & S.	21.50
Hydrogenated Shortening *N. & S.	23.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Nov. 17 16.50	14.50	14.00n
Nov. 19 16.50b	14.50b	14.00n
Nov. 20 16.75n	14.75b	14.25n
Nov. 21 17.00n	15.00n	14.50n
Nov. 22 Holiday, market closed		
Nov. 23 16.25	14.25	13.75

n—nominal, b—bid.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

Nov. 21, 1951

Per lb.

City

Prime, 800 lbs./down	61.00@61.10
Choice, 800 lbs./down	58.60@61.00
Good	56.85@59.10
Cow, commercial	50.80@53.05
Cow, utility	46.00@51.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	56.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	35.7
Brisket	44.7
Rib	31.7
Short plate	33.7
Back	37.7
Triangle	48.2
Arm chuck	52.7
Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	55.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	35.7
Brisket	44.7
Short plate	33.7
Back	37.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.C.I. prices)

Prime lambs	61.80@64.30
Choice lambs	59.80@62.30
Hindsaddles, pr. & ch.	No quotation
Western	
Prime, all wts.	61.80@64.30
Good, all wts.	61.80@64.30
Good, all wts.	58.00@61.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.C.I. prices)

Western

Hams, sknd., 14/down	46.00@47.00
Picnics, 4/8 lbs.	40.00@44.00
Belles, sq. cut, seedless	
8/12 lbs.	No quotation
Pork loin, 12/down	43.00@45.00
Boston butts, 4/8 lbs.	40.00@44.00
Spareribs, 3/down	43.00@40.00
Pork trim., regular	28.50
Pork trim., spec. 80%	No quotation

City

Hams, skinned, 14/down	46@48
Pork loins, 12/down	47@50
Boston butts, 4/8 lbs.	40@44
Spareribs, 3/down	43@46

*Zone ceiling.

VEAL—SKIN OFF

(L.C.I. prices)

Western

Prime carcass	60
Choice carcass	56
Good carcass	47
Commercial carcass	42

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$32.00@34.00
137 to 153 lbs.	32.00@34.00
154 to 171 lbs.	32.00@34.00
172 to 188 lbs.	32.00@34.00

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2 1/4
Breast fat	3
Edible suet	3 1/4
Inedible suet	3 1/4

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended November 10, 1951 was 10.6, according to a report by the U. S. Department of Agriculture. This ratio was a decline from the 11.2 ratio reported for the preceding week, but remained below the 11.7 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.777 per bu. in the week ended November 10, \$1.756 per bu. in the previous week and \$1.586 per bu. in the same 1950 week.

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15
FEATURES



THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, November 21, 1951

News out of Washington this week indicated that the government is preparing to cut soap manufacturers' price ceilings by 7 to 9 per cent, and ceilings on tallows about 40 per cent. (Prices on tallows and greases currently are about 40 to 50 per cent below ceilings.) The industry committee in Washington protested the proposal, and asked that soap and cleanser prices be decontrolled entirely.

Action in the local market was very quiet, with buying interest more or less nil, and the offerings around were again shaded fractionally, on a nominal or offering basis. Several tanks of yellow grease were confirmed as selling at 5½¢, Chicago, or ¼¢ under the last asking price. Choice white grease reported selling at 8¢, delivered in the East.

As the week progressed, the tallow and grease picture became more confusing. Bids reported around the trade were sharply lower, with some sellers still maintaining their ideas as to price. Choice white grease sold at 7½¢, Chicago; fancy tallow at 7½¢, East. Tank of brown grease moved to 4½¢, and couple tanks of yellow grease at 5½¢, all Chicago. A distress tank of B-white grease sold under the quoted list.

TALLOWES: Wednesday's quotations: fancy tallow, 7½¢; choice tallow, 7½¢; prime 7½¢, special, 7¢, and No. 3 tallow, 5½¢, all nominal.

GREASES: Wednesday's quotations: choice white grease, 7½¢, A-white

EASTERN BY-PRODUCTS MARKET

New York, Nov. 21, 1951

Dried blood was quoted Thursday at \$7.50 to \$8.50 per unit of ammonia. Low test wet rendered tankage moved at \$7.50 to \$8 nominal per unit of ammonia, and high test tankage sold at \$7.50 to \$8 nominal. Dry rendered tankage sold at \$1.85 per protein unit.

7½¢, B-white, 6¢, yellow grease, 5½¢, house grease, 5¢, and brown, 4½¢@4¢, all nominal.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, November 21, 1951)

Blood

	Unit
Unground, per unit of ammonia.....	Ammonia 8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	8.75
High test	8.50
Liquid stick tank cars.....	93.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$103.00@115.00
50% meat and bone scraps, bulk.....	100.00@103.00
55% meat scraps, bulk	115.00
60% digester tankage, bagged	112.00@115.00
60% digester tankage, bulk	120.00
80% blood meal, bagged	135.00
60% standard steamed bone meal, bagged	85.00@ 95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25n
Hoof meal, per unit ammonia.....	7.25n

Dry Rendered Tankage

	Per unit Protein
Cake	*1.85@ 1.90
Expeller	*1.85@ 1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	35.00
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb. 4½¢@ 4¢	

Animal Hair

Winter coll dried, per ton.....	\$115.00@120.00
Summer coll dried, per ton.....	90.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13½¢ @ 15
Summer processed, gray, lb.....	0 @ 10

n—nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, November 21, 1951

Vegetable oils were on the easy side during the first three days of this week. The situation did improve a little at midweek, but failed to show any marked strength.

Limited sales at lower price levels were reported on Monday. Crude soybean oil sold at 13¼¢ for November-December delivery and was marked down later to the 13¼¢ level with bids at 13¢. Some January-March sold at 13½¢ and April-June was offered at ¼¢ more. Activity in crude cottonseed oil continued light and prices were relatively unchanged. Some Texas oil traded at 13¼ and 13½¢ while Valley was pegged at a nominal 13½¢. Crude peanut oil was reported to have sold at 17¼¢, with further bids at that level. The corn oil market was quiet and unchanged and coconut oil was offered at 12¼¢ on the Coast.

After showing a little early strength on Tuesday, soybean oil receded to the previous day's mark of 13½¢. A little January through March oil passed at 13½¢. Cottonseed oil in the Valley sold at 13½¢ and the same price was bid for product in the Southeast; some Texas oil moved at 13½¢. A small quantity of corn oil sold at 15½¢ and peanut oil was offered at 17¼¢.

Prices looked a little firmer at midweek with 13½¢ paid for soybean oil; 15½¢ for corn oil and peanut oil quoted at 17¼¢ nominal. Both Valley and Southeast cottonseed oil were quoted at 13½¢ and Texas product at 13½¢. Coconut oil on the Pacific Coast was 12¼¢ nominal.

SOYBEAN OIL: The midweek price of 13½¢ was ½¢ below a week earlier.

CORN OIL: A fractional recession to 15½¢ left this market ½¢ under the preceding week.

PEANUT OIL: The greatest strength of any of the oils was displayed by this product which ended the week with a gain of ½¢ over the previous Wednesday.

COCONUT OIL: The nominal quota-

VEGETABLE OILS

Wednesday, November 21, 1951

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	13½¢
Southeast	13½¢b
Texas	13½¢b@ 13½¢a
Corn oil in tanks, f.o.b. mills.....	15½¢
Peanut oil, f.o.b. Southern Mills.....	17¼¢a
Soybean oil, Decatur	13¼¢
Coconut oil, f.o.b. Pacific Coast.....	12¼¢n
Cottonseed foots	
Midwest and West Coast.....	1½¢ @ 1¾¢
East	1½¢ @ 1¾¢

a—asked, b—bid, n—nominal.

OLEOMARGARINE

Wednesday, November 21, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

Gruendler Peck & Gut Hasher with Washer

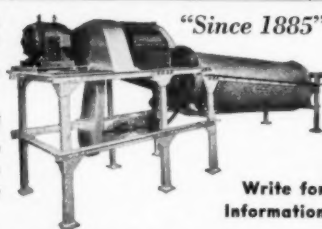


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tion of 12½c was down ¼c from a week earlier.

COTTONSEED OIL: Values were down about ¼c compared with a week earlier. New York futures market quotations were as follows:

MONDAY, NOVEMBER 19, 1951

Dec.	16.12	16.12	15.95	16.05	16.36
Jan.	16.05	16.05	16.00	16.00	16.28
Mar.	16.45	16.45	16.30	16.40	16.71
May	16.65	16.65	16.48	16.65	16.90
July	16.65	16.68	16.51	16.67	16.95
Sept.	16.35	16.25	16.25	16.37	16.73
Oct.	16.10	16.23	16.21	16.21	16.50

TUESDAY, NOVEMBER 20, 1951

Dec.	16.05	16.25	16.05	16.17	16.05
Jan.	16.00	16.00	16.00	16.05	16.00
Mar.	16.45	16.45	16.45	16.50	16.04
May	16.65	16.85	16.63	16.65	16.65
July	16.67	16.89	16.67	16.72	16.67
Sept.	16.39	16.43	16.43	16.40	16.37
Oct.	16.19	16.23	16.21	16.21	16.21

WEDNESDAY, NOVEMBER 21, 1951

Dec.	16.30	16.16	15.78	15.80	16.17
Jan.	16.05	16.05	15.70	16.05	16.05
Mar.	16.55	16.58	16.18	16.18	16.50
May	16.70	16.76	16.35	16.36	16.65
July	16.80	16.82	16.40	16.45	16.72
Sept.	16.45	16.50	16.22	16.14	16.40
Oct.	16.25	16.20	16.00	15.80	16.05

THURSDAY, NOVEMBER 22, 1951

(Thanksgiving, legal holiday, market closed)

Yugoslav Lard, Oils Quotas

The government of Yugoslavia has abolished the compulsory delivery of quotas of lard and olive oil by producers and at the same time permitted the free purchase of fats by consumers for either cash or foodstuffs coupon, the American embassy has reported in the bulletin, "Foreign Crops and Markets." The decree was effective October 12.

Philippine Copra Exports Establish October Record

Copra exports from the Philippine Republic during the month of October totaled 85,072 long tons which represents the highest monthly volume of the commodity during 1951. Coconut oil shipments amounted to 8,217 tons, also a record, as reported in the USDA bulletin, "Foreign Crops and Markets."

The United States was the biggest copra importer, buying 31,643 tons. The Netherlands was next with 16,450 tons. Belgium imported 7,100 tons, Italy, 6,870 tons and sales to other countries ranged from 541 to 6,300 tons each. Coconut shipments to the United States amounted to 4,060 tons.

Copra export prices were quoted in mid-November at \$172.50 per short ton, c.i.f. Pacific. Local buying prices decreased to \$142.25 to \$147.33 per long ton in Manila and \$132.09 to \$152.41 in producing areas.

Record World Peanut Crop

World peanut production in 1951 may establish a new record, tentatively forecast at about 11,300,000 tons of nuts in the shell on the basis of preliminary data from the principal producing areas, the U.S. Department of Agriculture has disclosed. This estimate is slightly larger than the 1950 output, revised to 11,200,000 tons, and is about 20 per cent over prewar.

Movie, TV People Judges At Louisville Beef Show

Bing Crosby, Greer Garson, J. C. Penney and Arthur Godfrey have been named honorary judges of the Sixth Annual Bourbon Beef Show at the Bourbon Stockyards, Louisville, Ky., December 4-5. Each will represent the breeders of the cattle fed at their respective ranches.

Crosby breeds Herefords at Elko, Nev., Miss Garson, Shorthorns at Pecos, N. M., J. C. Penney, Angus at Hamilton, Mo. Godfrey will represent the cattle feeders of America. His farm is in the Shenandoah Valley of Virginia.

Turkey Demand to Be Good

With a general tightness in the meat situation, the 16 per cent larger turkey population will result in no oversupply of the birds, the National Association of Retail Meat and Food Dealers, Inc., believes. Turkey meat consumption has increased, and pricewise the turkey market is strong and no downward price revisions are likely, the Food Dealers point out. Prices are expected to be higher than last year.

The outstanding development in turkeys in 1951 was the 55 per cent jump in production and sales of Beltsville small white turkeys. During the year, Beltsvilles represented one sixth of the total number of turkeys raised.

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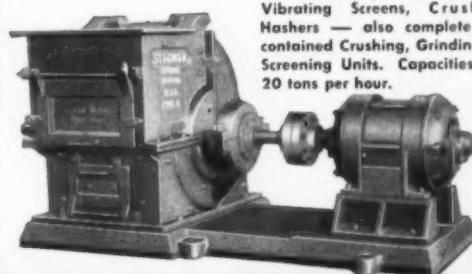
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DRIED BLOOD, TANKAGE
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Subsidiary of United Engineering and Foundry Company
General Office & Works: **AURORA, INDIANA**

HIDES AND SKINS

Heavy hides continue slide—Light hides generally steady—Volume not heavy but market fairly broad—Cattle receipts show indications of tapering off—Calfskins trade at 37½c.

CHICAGO

PACKER HIDES: While the heavy hides moved lower once again, light hides, in the first slight sign of strength in recent weeks, with one exception sold steady. Weakness in heavy hides is normal at this time of the year and so it appears that the market is returning to a more normal pattern, and that once a normal season spread is established between the lights and heavies, then perhaps the heavy hides will also become steady.

From all indications, demand for hides is still spotty and weak; however, cattle receipts for the first three days of this week were down a little (both in comparison to a week ago and a year ago) and if this trend were to continue some strength might develop from the point of supply.

The biggest price change occurred in branded steers with butts and Colorados selling at 17c and 16c, down 2c from last week. Two large outside "independents" were the first to trade at this level and when the "association" followed, the market was established, without any packer trading. One packer sold 7,600 branded cows at 20c, down 1c from last week.

Other trading, as reported previously, was generally steady. Two thousand ex-light native steers sold 27c. Fifteen hundred light native steers sold 25c and car heavy cows sold 21c. Light cows were the most active item in the list with several trades in the 24@24½c range and one at 23½c. This latter trade was for St. Paul and was down ½c.

After the news of the trading in branded steers at 17c and 16c was circulated, it was learned that there was another trade involving 6,000 made on

Tuesday, but not reported, at 18c and 17c (light selection). Five thousand more branded cows, in addition to those reported above, sold 20c Chicago. Total 2,400 Cleveland and Chicago light cows sold 23½c.

SMALL PACKER, COUNTRY, WEST COAST: As was true of the packer market, these markets were somewhat mixed, with the heavy hides still very much on the weak side. On the other hand, the light ones apparently have touched bottom and are

reported to be selling fully steady.

It was generally agreed that the outside markets were not very active with both buyers and sellers sharing in the responsibility. Buyers, even at the new lower levels, were not aggressive in their buying and it was difficult to get orders from them except for the light selections. At the same time, small packers, who have seen hides fall off as much as 30 per cent in the last three weeks, are often reluctant to sell and still hold hopes that perhaps the market will rally a little in the near future.

From the limited trade that was reported it appeared that lights were selling at about 30 per cent; middle averages, 40@45 per cent, and heavies 50 per cent or more below ceiling levels. In some instances where the selections were good and the shipping point was favorable, prices were a fraction higher, but in general these were the trading levels.

CALFSKINS AND KIPSKINS: In a weekend trade, reported early this week, packer sold 17,000 Milwaukee, Eau Claire and Green Bay light calfskins at 37½c. This was 2½c below the offering price reported here last issue. With the kipskin trading on Thursday, this brings the entire list to a current basis for the first time in last two months. There is also reason to believe that with light hides showing a little strength, the skins too may be settled for the present at least.

SHEEPSKINS: This market was about unchanged, with little in the way of activity. If there was any trend, it was minor and downward. But as reported last week, the best selections of No. 1's and clips sold at \$3 and \$3.50. Less than the best No. 1 shearlings sold \$2.90, while in clips the range was \$3.35 to \$3.50. The 2's and 3's were scarce and fully steady, basis of demand.

Car No. 1 clips sold \$3. Car clips sold \$3.50 and another car sold \$3.35. Mixed car clips and No. 1's sold \$3.35 and \$2.90. There was further trading in these ranges. Pickled skins were unchanged but draggy.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended Nov. 22, 1951	Previous Week	1950
Nat. str.	20 @ 25	20 @ 25	33½ @ 37½
Hvy. Texas str.	17	19	31 @ 31½
Hvy. butt. brand'd str.	17	19	31
Hvy. Col. str. Ex. light Tex. str.	16	18	30½
Brand'd cows.	27	27n	37½n
Hvy. nat. cows.	20	21	34 @ 34½
La. nat. cows. 23½ @ 24½	21	21	34½ @ 35
Nat. bulls.	17	17	24 @ 24½n
Brand'd bulls.	16	16	23 @ 23½n
Calfskins, Nor. 15/under ..	37½	40n	77½ @ 82½
Kips, Nor. nat. 15/25 ..	35	34n	60
Kips, Nor. brand'd ...	32½	31½n	57½

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:

70 lbs. and over *	37½	*37½
35-30 lbs.	28½	*28½
Bulls, 58/over ..	23	*23

*Ceiling prices. Market 35% to 50% below ceilings.
When pricing on ceiling basis subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	32½	32½	60@65
Kips, 15/30	27@28	27@28	45
Shunks, regular ..	1.00	1.00	3.00
Shunks, hairless.	40n	40n	75

SHEEPSKINS

Pkr. shearlings, No. 1 ...	2.90@3.00	2.90@3.00	4.00
Dry Pelts	40n	40n	42@45
Horsehides, untrmd. ..	9.00n	9.00n	13.00@13.25

n—nominal.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 17, 1951 were 4,232,000 lbs.; previous week, 3,254,000 lbs.; same week 1950, 5,804,000 lbs.; 1951 to date, 226,182,000 lbs.; same period 1950, 264,507,000 lbs.

Shipments for the week ended November 10 totaled 3,564,000 lbs.; previous week, 2,806,000 lbs.; corresponding week 1950, 4,913,000 lbs.; this year to date, 172,700,000 lbs.; corresponding period a year ago, 206,188,000 lbs.

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NEW ULM, MINNESOTA



AMI PROVISION STOCKS

Total of all pork meat holdings for the three-week period ended November 17 increased by nearly 20,000,000 lbs. compared with supplies of three weeks earlier, the American Meat Institute has reported. The total of all pork products in cure and storage on November 17 was 210,100,000 lbs. as against 191,600,000 lbs. in stock three weeks ago. The November figure compared further with 179,300,000 lbs. a year ago and the 1947-49 average of 166,400,000 lbs.

Total cured and frozen for cure items rose from 168,300,000 lbs. on October 27 to 188,200,000 lbs. on November 17. Last year's poundage on the corresponding November date was 163,200,000 lbs. and the 1947-49 average stood at 152,000,000 lbs.

The aggregate of all lard and rendered pork fat was 42,900,000 lbs. as against 45,800,000 lbs. on October 27, and 50,200,000 lbs. on the corresponding date last year. The 1947-49 average for the corresponding period was 55,400,000 lbs.

The accompanying table shows stocks as percentages of holdings three weeks ago, last year and the 1947-49 average.

	Nov. 17 stocks as Percentages of Inventories on	Nov. 17	Nov. 18	1947-49
BELLIES		1951	1950	Av.
Cured, D. S.	75	147	184	
Cured, S.P. & D.C.	94	96	95	
Frozen-for-cure, regular.150		300	300	
Frozen-for-cure, S.P. & D.C.	208	227	502	
Total bellies	107	121	132	
HAMS				
Cured, S.P. regular.	75	92	80	
Cured, S.P. skinned	110	111	114	
Frozen-for-cure, regular.100		100	33	
Frozen-for-cure, skinned.162		114	152	
Total hams	117	111	119	
PICNICS				
Cured, S.P.	129	129	115	
Frozen-for-cure	146	117	140	
Total picnics	134	125	121	
FAT BACKS				
D.S. CURED	133	91	95	
OTHER CURED AND FROZEN-FOR-CURE				
Cured, D.S.	100	114	114	
Cured, S.P.	104	96	91	
Frozen-for-cure, D.S.	75	100	100	
Frozen-for-cure, S.P.	135	115	163	
Total other	91	96	106	
BARBELED PORK	100	89	100	
TOT. D.S. CURED				
ITEMS	88	123	140	
TOT. FROZ. FOR D.S.				
CURE	129	225	360	
TOT. S.P. & D.C. CURED .101		102	101	
TOT. S.P. & D.C. FROZ. .181		161	252	
TOT. CURED & FROZEN-FOR-CURE	112	115	124	
FRESH FROZEN				
Loins, shoulders, butts and spareribs	111	129	143	
All other	84	142	161	
Total	94	136	152	
TOT. ALL PORK MEATS .110		117	126	
RENDERED PORK FATS .97		112	121	
LARD	93	84	75	

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended November 17:

	Week Nov. 17	Previous Week	Cor. Week 1950
Cured meats, pounds	18,062,000	17,799,000	19,364,000
Fresh meats, pounds	19,900,000	14,536,000	32,300,000
Lard, pounds	6,549,000	6,844,000	6,536,000

WEEK'S CLOSING MARKETS

International Brings Charm Of Country Life to Chicago

It's "Farm Week" in Chicago with the great International Livestock Exposition well under way at the Amphitheatre, Union Stock Yards. The show will run through December 1, with an estimated 11,000 head of the nation's best livestock specimens on exhibit for the thousands of Exposition visitors.

Aberdeen-Angus entries lead all cattle breeds in numbers with 545 head listed for the breeding and fat classes. Next are Herefords with 388 entries. Swine exhibits top last year's entry list by over 50 head, with 907 barrows entered in the contest. The sheep list of about 872 head is about the same as a year ago. Baby beeves, fed and groomed by young 4-H and FFA boys and girls, number about 700 head.

The grand champion steer of the show will be selected next Tuesday afternoon. Auctions begin Thursday morning and last through the final Saturday.

Carlot cattle entries top last year's list of 173 loads by about 40 cars. Draft horses number about 118 head. The horse show is a daily event.

Take an interesting few minutes trip Up and Down the Meat Trail.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.00; average, \$18.55. Provision prices were quoted as follows: Under 12 pork loins, 39½; 10/14 green skinned hams, 48@45; Boston butts, 36; 16/down pork shoulders, 32@32½; 3/down spareribs, 42; 8/12 fat backs, 13¼@14; regular pork trimmings, 16½; 18/20 DS bellies, 20n; 4/6 green picnics, 28½@29; 8/up green picnics, 27¼@27½.

P. S. loose lard was quoted at \$14.25 and P. S. lard in tierces at \$16.25.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec., 15.30b-40a; Jan., 15.30b; Mar., 15.72; May, 16.04-08; July, 16.10-05, and Sept., 15.80-16a. Sales totaled 1,315 lots.

CANADIAN OLEO OUTPUT

October production of margarine in Canada moved up to 9,949,000 lbs. from the September total of 8,245,000 lbs., according to the Dominion Bureau of Statistics. The October total was also above the 8,369,000-lb. output in the same month of the previous year.

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LIVESTOCK MARKETS

Weekly Review

Hog Slaughter For October A Record; Cattle Kill Down

Slaughter of hogs continued to establish new monthly records. October kill of 5,650,000 head was more than 500,000 head above the previous October record established last year. Also, for the first time in many months, sheep and lamb slaughter exceeded that of the corresponding month a year earlier. Cattle slaughter was the smallest for the month since 1946 and calf kill the smallest since 1939.

The October cattle slaughter of 1,139,936 animals indicated a 19 per cent advance over September of this year, but it was 3 per cent below October 1950 and 7 per cent below the five-year average. The 10-month kill of 9,759,154 cattle showed a 10 per cent decline from last year and the same amount less than the five-year slaughter average.

A total of 499,587 calves were killed during the month, or 34 per cent more than in September of this year. The month's kill fell 3 per cent below October, last year and 21 per cent below the five-year average. In the 10 months ended with October, a total of 4,183,698 calves were slaughtered for a 15 per cent decline from a year earlier and 23 per cent under the five-year slaughter average.

October slaughter of 5,650,635 hogs showed increases of 28 per cent compared with September this year, 11 per cent over October 1950 and 33 per cent above the five-year average. Slaughter of 48,611,794 hogs during the 10 months this year was 10 per cent above last year and 27 per cent above the five-year average.

The October slaughter of 1,084,250 sheep and lambs was 31 per cent above September and slightly more than in October 1950, but 29 per cent below the five-year average. In the 10 months of the year under study a total of 8,324,-

065 sheep and lambs were slaughtered under federal inspection for a 16 per cent decline from a year ago and 34

per cent less than the five-year average. Livestock slaughter under federal inspection during October, 1951:

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1951	1950	
January	1,159,942	1,102,515	
February	887,448	938,975	
March	904,616	1,081,525	
April	894,485	950,089	
May	985,509	1,075,370	
June	786,861	1,065,815	
July	920,108	1,070,104	
August	1,093,868	1,183,844	
September	1,046,381	1,185,803	
October	1,139,936	1,169,431	
November	1,150,857		
December	1,109,693		

CALVES			
	1951	1950	
January	433,247	465,086	
February	374,435	445,225	
March	447,353	585,073	
April	405,842	499,936	
May	414,100	496,445	
June	406,000	484,798	
July	408,035	442,721	
August	421,836	484,247	
September	373,463	488,119	
October	499,587	515,199	
November		504,875	
December		445,262	

HOGS			
	1951	1950	
January	6,584,153	5,844,251	
February	4,159,167	4,191,117	
March	5,116,758	5,019,620	
April	4,988,750	4,316,281	
May	4,952,493	4,338,414	
June	4,089,805	4,154,180	
July	3,826,226	3,314,489	
August	4,235,663	3,625,541	
September	4,398,150	4,137,316	
October	5,650,635	5,101,844	
November		6,144,076	
December		6,777,201	

SHEEP AND LAMBS			
	1951	1950	
January	1,057,817	1,077,418	
February	739,863	863,092	
March	738,052	938,530	
April	656,862	833,862	
May	657,235	941,304	
June	810,752	1,018,648	
July	863,306	959,738	
August	888,863	1,070,458	
September	827,065	1,062,668	
October	1,084,250	1,060,585	
November		969,295	
December		918,074	

— YEAR TO DATE —

	1951	1950
Cattle	9,759,154	10,842,471
Calves	4,183,698	4,809,449
Hogs	48,611,794	44,013,053
Sheep	8,324,065	9,851,974

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark,				
Jersey City	35,205	36,283	233,085	205,596
Baltimore,				
Phila.	31,345	5,232	125,563	4,651
NORTH CENTRAL				
Cincinnati, Cleve.,				
Indpls.	53,913	7,657	304,072	23,789
Chicago area	82,683	28,020	429,968	43,829
St. Paul-Wisc.				
group ¹	96,991	80,448	567,295	38,571
St. Louis area ²	58,744	38,219	371,264	40,457
St. Louis City	21,769	171	129,325	21,473
Omaha	48,528	3,074	279,383	72,854
Kansas City	32,244	18,553	140,487	27,070
Iowa and				
St. Minn. ³	45,658	16,453	961,232	87,263
SOUTHEAST ⁴	34,584	22,330	129,684	26
S. CENTRAL				
WEST ⁵	163,639	50,002	310,742	161,579
ROCKY MOUNT.				
TAIN ⁶	36,955	2,483	70,347	64,851
PACIFIC ⁷	102,653	15,834	182,332	123,047
Total 32	824,911	324,750	4,226,589	915,656
All other				
stations	315,025	174,828	1,424,046	168,594
Grand Total	1,139,936	499,587	5,650,635	1,084,250
Grand Total—				
Sept., '51	956,381	373,463	4,398,150	827,065
Av. Oct. 5-yr.				
(46-50)	1,220,306	635,857	4,250,156	1,517,496
Total Jan.,				
Oct.	9,759,154	4,183,698	48,611,794	8,324,065
Av. Jan.—				
Oct. 5-yr.				
(46-50)	10,816,816	5,411,024	38,376,254	12,641,679

Other animals slaughtered during October 1951: Horses, 35,124; goats, 10,176. During October, 1950: Horses, 29,387; goats, 11,601. During January-October, 1951: Horses, 276,318; goats, 41,646. During January-October, 1950: Horses, 220,033; goats, 54,704.

Basic data furnished by meat inspection division, B.A.I., Agricultural Research Administration, percentages based on corresponding period of 1950, September 1951, and 5-year average. ¹Includes St. Paul, Minn., St. Paul, N. Dak., Minn., and Madison, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden, and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK CAR LOADINGS

A total of 13,957 cars were loaded with livestock during the week ended November 10, 1951, according to the Association of American Railroads. This was an increase of 1,506 cars from the same week in 1950 and an increase of 545 from the same 1949 week.

**Livestock Buying*

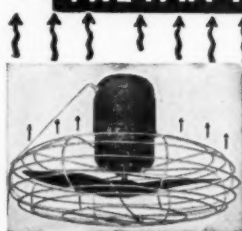
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 21, were reported by the Production and Marketing Administration as follows:

HOGS: (Includes Bulk of Sales)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:					
Choice:					
120-140 lbs.	.. \$16.00-17.00	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	.. 17.00-18.00	16.75-17.25	16.50-17.50	17.00-18.35
160-180 lbs.	.. 18.00-18.50	17.75-18.65	17.00-18.00	17.25-18.25	17.00-18.35
180-200 lbs.	.. 18.35-18.50	18.50-18.65	17.50-18.25	18.25-18.40	18.00-18.35
200-220 lbs.	.. 18.35-18.50	18.50-18.65	18.15-18.40	18.25-18.40	18.00-18.35
220-240 lbs.	.. 18.35-18.50	18.50-18.65	18.15-18.35	18.25-18.40	18.00-18.35
240-270 lbs.	.. 17.85-18.35	18.50-18.60	18.00-18.35	18.25-18.40	18.00-18.35
270-300 lbs.	.. 17.35-18.00	18.00-18.55	17.75-18.25	18.25-18.40	17.75-18.35
300-330 lbs.	.. 16.90-17.50	17.50-18.00	17.65-18.15	17.75-18.25
330-360 lbs.	.. 16.35-16.75	17.25-17.75	17.75-18.25
Medium:					
160-220 lbs.	.. 16.75-18.35	17.00-18.00	17.00-18.00	16.00-18.00
SOWS:					
Choice:					
270-300 lbs.	.. 16.50-16.75	17.50-17.75	16.25-16.50	17.00-17.75	16.00-17.25
300-330 lbs.	.. 16.50-16.75	17.25-17.75	15.75-16.25	17.00-17.75	16.00-17.25
330-360 lbs.	.. 16.25-16.75	17.00-17.50	15.50-16.00	17.00-17.75	16.00-17.25
360-400 lbs.	.. 15.50-16.50	16.25-17.00	15.50-16.00	16.50-17.00	16.00-17.25
400-450 lbs.	.. 15.00-16.25	15.75-16.50	15.25-15.75	15.00-16.75	15.25-16.25
450-550 lbs.	.. 14.00-15.75	15.00-16.00	15.00-15.50	15.00-16.75	15.25-16.25
Medium:					
250-500 lbs.	.. 13.50-16.25	14.50-17.00	14.50-16.00	14.50-17.25

SLAUGHTER CATTLE AND CALVES:

STEERS:					
Prime:					
700-900 lbs.	.. 36.00-38.00	35.75-38.25	35.75-37.75	36.25-37.75	36.25-38.00
900-1100 lbs.	.. 36.50-38.50	36.50-39.50	36.25-38.25	36.50-38.75	36.50-38.50
1100-1300 lbs.	.. 37.00-39.00	37.25-39.50	36.50-38.50	37.25-39.25	36.75-39.00
1300-1500 lbs.	.. 37.25-39.00	37.50-39.50	36.75-38.75	37.00-39.25	37.00-39.00
Good:					
700-900 lbs.	.. 33.50-36.50	33.00-36.50	32.75-35.75	33.25-36.50	34.25-36.50
900-1100 lbs.	.. 33.50-37.00	33.50-37.25	33.00-36.50	33.50-36.75	34.50-36.75
1100-1300 lbs.	.. 33.75-37.00	33.75-37.50	33.25-36.50	33.50-37.00	34.75-37.00
1300-1500 lbs.	.. 34.00-37.25	34.00-37.50	33.50-36.75	33.50-37.00	34.75-37.00
Commercial:					
all wts.	.. 27.50-31.00	27.50-31.00	27.00-30.50	28.00-30.50	26.50-31.50
Utility, all wts.	.. 24.50-27.50	24.50-27.50	23.50-27.00	25.00-28.00	22.50-26.50
HEIFERS:					
Prime:					
600-800 lbs.	.. 35.50-37.25	35.50-37.25	35.50-37.00	35.50-37.25	36.00-37.00
800-1000 lbs.	.. 36.00-38.00	36.00-38.00	36.00-37.50	35.75-37.75	36.50-37.50
Good:					
600-800 lbs.	.. 32.75-36.00	32.75-36.00	32.50-35.75	32.00-35.50	34.00-36.00
800-1000 lbs.	.. 33.00-36.00	33.00-36.00	32.75-36.00	32.00-36.00	34.25-36.50
Commercial:					
all wts.	.. 26.50-30.50	26.50-30.50	26.00-29.50	27.00-30.00	26.00-31.00
Utility, all wts.	.. 23.00-26.50	23.00-26.50	22.50-26.00	23.50-27.00	22.00-26.00
COWS:					
Commercial:					
all wts.	.. 25.00-28.00	25.25-28.50	26.00-28.50	26.25-28.50	25.00-28.00
Utility, all wts.	.. 21.00-25.00	19.50-24.75	20.50-26.00	20.00-26.25	20.00-25.00
Canner & cutter, all wts.	.. 15.00-21.00	15.25-19.50	14.00-20.50	14.00-20.00	15.00-20.00
BULLS (Yrds. Excl.) All Weights:					
Good:					
Commercial	.. 26.75-27.75	28.00-29.00	26.50-27.50	27.00-28.25	26.50-29.00
Utility	.. 24.00-26.75	25.50-28.00	23.00-26.50	23.00-27.00	22.50-26.50
Cutter	.. 21.00-24.00	22.00-25.50	18.00-23.00	21.50-23.00	18.00-22.50
VEALERS (All Weights):					
Choice & prime	.. 35.00-42.00	34.00-36.00	33.00-36.00	31.00-36.00	33.00-35.00
Com'l & good	.. 26.00-35.00	26.00-34.00	27.00-33.00	27.00-31.00	24.00-33.00
CALVES (500 Lbs. Down):					
Choice & prime	.. 30.00-34.00	28.00-34.00	30.00-33.00	30.00-34.00	30.00-33.00
Com'l & good	.. 25.00-30.00	23.00-29.00	24.00-30.00	26.00-30.00	24.00-30.00

SHEEP AND LAMBS:					
LAMBS (110 Lbs. Down):					
Choice & prime	.. 29.50-30.50	30.50-31.25	28.50-30.00	30.50-32.00	31.00-31.25
Good & choice	.. 27.00-29.50	28.00-30.00	26.00-28.50	28.50-30.50	28.50-31.00
EWES (Shorn):					
Good & choice	.. 12.00-14.50	12.50-14.00	12.50-14.00	13.50-14.50	13.00-14.00
Cull & utility	.. 9.00-12.00	10.00-12.00	8.50-12.00	9.00-13.50	8.50-12.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 10, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B Dressed	LAMBS Gd. Handyweights
Toronto	\$33.33	\$37.00	\$29.35	\$32.26
Montreal	32.55	38.60	29.11	32.85
Winnipeg	32.00	34.50	27.60	31.94
Calgary	32.63	35.01	28.75	30.60
Edmonton	31.50	34.50	29.35	30.00
Lethbridge	31.30	...	28.72	...
Pr. Albert	...	32.00	27.10	30.50
Moose Jaw	29.85	30.00	27.10	29.00
Saskatoon	29.50	31.00	27.10	28.15
Regina	30.30	33.20	27.10	28.50
Vancouver	31.65	33.25	...	31.00

*Dominion Government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 17:

CATTLE	Week ended Nov. 17	Prev. Week	Cor. 1950
Chicago†	20,704	20,115	23,680
Kansas City†	15,365	18,141	16,402
Omaha*†	14,481	8,784	17,971
E. St. Louis†	10,555	9,969	7,180
St. Joseph†	7,461	9,271	7,294
Sioux City†	16,236	18,525	9,044
Wichita*†	4,265	3,828	3,028
New York & Jersey City†	8,219	9,739	8,640
Okl. City*†	6,052	6,169	6,234
Cincinnati†	4,087	6,540	5,171
Denver†	6,828	8,313	8,566
St. Paul†	11,447	15,021	17,038
Milwaukee†	2,375	3,512	4,890
Total	128,055	137,867	135,148

HOGS	Week ended Nov. 17	Prev. Week	Cor. 1950
Chicago†	51,365	60,047	50,560
Kansas City†	18,705	18,474	12,117
Omaha*†	73,395	58,600	47,397
E. St. Louis†	39,644	35,960	39,624
St. Joseph†	40,620	40,288	40,256
Sioux City†	50,122	42,769	36,534
Wichita*†	10,493	11,042	9,928
New York & Jersey City†	43,960	48,729	46,478
Okl. City*†	17,425	19,043	11,336
Cincinnati†	14,730	20,748	17,196
Denver†	13,152	14,321	16,398
St. Paul†	61,245	61,764	64,248
Milwaukee†	6,511	10,646	10,122
Total	447,769	442,376	402,443

SHEEP	Week ended Nov. 17	Prev. Week	Cor. 1950
Chicago†	6,141	7,360	9,175
Kansas City†	4,940	6,378	10,287
Omaha*†	8,284	11,958	11,082
E. St. Louis†	5,180	5,634	6,216
St. Joseph†	7,042	10,253	7,146
Sioux City†	4,886	4,203	5,758
Wichita*†	801	889	1,444
New York & Jersey City†	36,436	47,281	43,375
Okl. City*†	2,169	3,184	3,377
Cincinnati†	850	424	641
Denver†	6,661	6,994	6,129
St. Paul†	6,193	7,511	10,500
Milwaukee†	719	1,852	1,480
Total	90,271	113,921	116,760

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, November 21, were as follows:

CATTLE:	Steers, gd. & pr.	34.00@35.00*
	Steers, gd. & ch.	31.50@33.50*
	Cows, com'l	27.00@29.00*
	Cows, utility	22.50@25.00
	Bulls, com'l	27.00@29.00
	Bulls, utility	22.00@25.00
	Cows, canner, cutter	18.50@22.00
	Heifers, gd.	30.00 only*

VEALERS:	Prime	40.00 only
	Gd. & pr.	35.00@40.00
	Com'l & good	32.00@37.00
	Cull & utility	17.00@27.00*

HOGS:	Gd. & ch., 170/230	\$19.75@20.00
	Sows, 400/down	17.00@17.50

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 16:

Cattle Calves Hogs* Sheep	Salable	262	925	588	224
Total (incl. directs)	4,106	2,887	21,113	20,460	
Prev. wk.:	Salable	292	689	657	851
Total (incl. directs)	3,681	2,507	25,678	30,388	

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyard for current and comparative periods:

RECEIPTS	Cattle Calves	Hogs	Sheep
Nov. 13	9,419	403	14,588
Nov. 14	11,171	335	18,247
Nov. 15	2,671	390	26,902
Nov. 16	702	339	12,852
Nov. 17	132	187	9,905
Nov. 19	15,869	336	22,873
Nov. 20	8,000	500	17,500
Nov. 21	7,000	399	16,500

*Week so far ... 30,890 1,136 56,873 11,669
Wk. ago. 32,377 1,136 59,511 5,586
Yr. ago. 31,922 1,823 56,432 6,530
2 yrs. ago. 29,941 2,622 58,156 13,026
*Including 6 cattle, 18,446 hogs and 963 sheep direct to packers.

SHIPMENTS	Cattle Calves	Hogs	Sheep
Nov. 13	3,532	87	1,110
Nov. 14	4,238	74	259
Nov. 15	2,561	19	1,715
Nov. 16	313	31	1,271
Nov. 17	313	3	250
Nov. 19	4,476	825	1,109
Nov. 20	3,690	100	2,000
Nov. 21	4,000	100	500

Week so far	12,076	290	3,325
Wk. ago.	11,451	198	2,935
Yr. ago.	10,387	257	7,210
2 yrs. ago.	9,879	316	10,757

NOVEMBER RECEIPTS	1951	1950
Cattle	110,978	118,126
Calves	6,081	9,222
Hogs	288,211	261,431
Sheep	39,406	31,213

NOVEMBER SHIPMENTS	1951	1950
Cattle	47,919	42,068
Hogs	19,160	33,871
Sheep	9,488	4,088

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, November 21:

	Week ended Nov. 21	Week ended Nov. 15
Packers' purch.	43,077	54,284
Shippers' purch.	3,828	6,415
Total	46,905	60,699

CANADIAN KILL

Inspected slaughter in Canada, week ended November 10:

CATTLE	Wk. Ended Same Wk. Nov. 10	Last Yr.
Western Canada	14,245	15,567
Eastern Canada	12,494	15,913
Total	26,739	31,480
HOGS	Western Canada	43,380
	Eastern Canada	72,811
Total	116,191	102,986
SHEEP	Western Canada	6,151
	Eastern Canada	21,122
Total	27,273	29,362

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Tuesday, November 20, were reported as shown in the table below:

CATTLE:	Steers, ch., pr.	No quotations
	Steers, com., gd.	\$36.25 only
	Heifers, med. sd.	35.50 only
	Cows, com'l	26.50@28.00
	Cows, utility	22.00@25.50
	Cows, can. & cut.	18.00@21.00
	Bulls, utility & com'l.	27.00@29.00
VEALERS:	Gd. & l. pr.	\$29.00@32.50
	Utility & com'l.	29.00@32.00
HOGS:	Gd. & ch. 190/260	\$19.35@20.25
	Sows, ch.	16.00@17.00
LAMBS:	Choice, pr.	\$30.00@31.00

OCK
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288 2,117
247 1,100
202 3,248
252 665
205 223
273 6,169
490 4,500
400 1,000

73 11,669
111 5,589
132 6,530
156 13,028
bogs and

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259 524
115 890
271 512
250 1,370
900 600
900 800

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335 1,337
210 1,420
757 5,213

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Same Wk.
Last Yr.
15,567
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quotations
2.25 only
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.50@28.00
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.00@32.00
.35@20.25
.00@17.00

.00@31.00

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 17, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 11,488; Swift, 2,394; Wilson, 9,950; Agar, 9,632; Shippers, 6,171; Others, 20,895.
Total: 20,704 cattle; 1,826 calves; 57,536 hogs; 6,141 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,885 1,138 4,862 1,614
Swift ... 2,244 1,298 8,130 2,363
Wilson ... 840
Butchers ... 4,761 5 790
Others ... 2,204 ... 2,923 963

Total ... 12,934 2,431 16,705 4,940
Does not include 13,708 stockers and feeders Kansas City Stock Yards Co.

OMAHA

Cattle and Calves Hogs Sheep
Armour ... 4,584 11,900 609
Cudahy ... 1,879 9,326 1,666
Swift ... 3,898 10,788 1,466
Wilson ... 1,923 6,948 531
Cornhusker ... 287 ...
Eagle ... 39 ...
Gr. Omaha ... 227 ...
Hoffman ... 335 ...
Rothschild ... 335 ...
Both ... 1,094 ...
Kingman ... 1,443 ...
Merchants ... 46 ...
Midwest ... 55 ...
Omaha ... 391 ...
Union ... 417 ...
Others ... 7,777 ...

Total ... 16,722 46,739 4,272

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,378 1,513 9,300 3,367
Swift ... 3,934 2,238 12,348 1,813
Hunter ... 591 ... 5,908 ...
Hill 3,398 ...
Key 6,617 ...
Laclede 1,102 ...
Seiloff 881 ...
Total ... 6,904 3,751 39,644 5,180

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 2,559 372 18,948 4,327
Armour ... 1,517 211 15,615 1,594
Others ... 3,886 56 3,530 ...

Total* ... 7,962 639 38,093 5,921
*Does not include 307 cattle, 13,743 hogs and 1,433 sheep direct.

SIOUX CITY

Cattle Calves Hogs Sheep
Armour ... 2,506 5 16,245 1,049
Cudahy ... 3,035 ... 14,833 1,747
Swift ... 1,963 1 8,538 923
Orders ... 8,518 44 10,447 967
Butchers ... 214 ... 59 ...
Total ... 16,236 50 50,122 4,686

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,712 304 1,565 425
Wilson ... 1,971 275 1,602 327
Butchers ... 44 ... 979 6

Total* ... 3,727 579 4,146 758
*Does not include 1,278 cattle, 448 calves, 13,279 hogs and 1,411 sheep direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,661 506 4,481 891
Guggenheim ... 238 ...
Dunn ...
Ostertag ... 54 ...
Dold ... 88 ... 886 ...
Sunflower ... 13 ...
Pioneer ... 871 ...
Excel ... 3,242 ... 375 367
Others ...

Total ... 6,167 506 3,742 1,258

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 45 ... 76 ...
Cudahy ... 165 ... 341 ...
Swift ... 145 ... 244 ...
Wilson ... 260 235 ...
Ame ... 493 ...
Atlas ... 24 ... 716 ...
Clougherty ... 115 ... 224 ...
Harman ... 11 ... 546 ...
Luer ... 375 ... 61 ...
United ... 4,291 1,036 ...
Others ...

Total ... 3,544 1,271 2,208 ...

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,059 48 4,111 4,699
Swift ... 1,064 25 5,811 1,958
Cudahy ... 639 13 4,112 414
Wilson ... 974 ...
Others ... 2,194 291 2,214 600
Total ... 5,950 287 16,248 7,671

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 3,317 3,740 22,965 2,416
Bartusch ... 853 ...
Cudahy ... 1,303 455 ... 1,485
Rifkin ... 821 ...
Superior ... 1,600 ...
Swift ... 3,544 1,893 38,270 2,392
Others ... 2,770 3,367 8,389 2,972
Total ... 14,217 9,455 69,624 9,165

CINCINNATI

Cattle Calves Hogs Sheep
Gall 327
Kahn 453
Lohrey
Meyer
Schlachter ... 158 8 ... 14
Northside ... 3,833 727 13,793 811
Others ...
Total ... 3,991 735 15,746 1,152

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 2,030 1,723 975 2,619
Swift ... 1,724 1,656 944 3,333
Blue Bonnet ... 468 5 144
City ... 693 1 ...
Rosenthal 166
Total ... 4,825 3,385 2,063 6,118

TOTAL PACKER PURCHASES

	Week ended Nov. 17	Prev. week	Cor. week
Cattle	121,058	143,784	145,335
Hogs	362,553	374,314	372,396
Sheep	51,044	79,604	82,388

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.50@17.50
180-240 lbs. 16.75@18.25
240-300 lbs. 17.00@18.25
300-360 lbs. 16.50@17.90

Stoves:
270-360 lbs. \$16.50@17.25
400-550 lbs. 14.00@16.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Nov. 16	87,500	40,000
Nov. 17	38,000	63,000
Nov. 18	63,500	46,500
Nov. 20	80,000	103,000
Nov. 21	80,000	69,000
Nov. 22—Holiday, market closed.		

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 17, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	284,000	608,000	145,000
Previous week	313,000	635,000	185,000
Same wk. 1950	280,000	594,000	193,000
1951 to date	10,781,000	23,481,000	7,370,000
1950 to date	11,234,000	29,548,000	8,712,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 15:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,600	3,600	1,750	400
N. Portland	2,135	350	1,915	1,610
S. Francisco	900	50	2,000	2,950

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YAR ds 3134

We deal in
Straight or Mixed Cars

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LAMB • PORK
AND OFFAL**

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• Fully equipped coolers for your protection.

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on the Indianapolis Market

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INDIANA**

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CASING COLORS**

Especially made
for coloring
sausage casings



WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Nov. 17, 1951.	9,478	Week ending Nov. 17, 1951.	15,117
Week previous	5,078	Week previous	11,974
Same week year ago	11,194	Same week year ago	1,848
COW:		PORK CURED AND SMOKED:	
Week ending Nov. 17, 1951.	3,942	Week ending Nov. 17, 1951.	506,566
Week previous	3,691	Week previous	537,833
Same week year ago	1,875	Same week year ago	761,336
BULL:		LARD AND PORK FATS:	
Week ending Nov. 17, 1951.	1,042	Week ending Nov. 17, 1951.	38,363
Week previous	735	Week previous	30,459
Same week year ago	782	Same week year ago	74,448
VEAL:		LOCAL SLAUGHTER	
Week ending Nov. 17, 1951.	18,481	CATTLE:	
Week previous	9,256	Week ending Nov. 17, 1951.	8,219
Same week year ago	13,336	Week previous	9,739
LAMB:		Same week year ago	8,640
Week ending Nov. 17, 1951.	24,621	CALVES:	
Week previous	21,428	Week ending Nov. 17, 1951.	7,898
Same week year ago	29,221	Week previous	7,888
MUTTON:		Same week year ago	9,639
Week ending Nov. 17, 1951.	2,218	HOGS:	
Week previous	689	Week ending Nov. 17, 1951.	43,960
Same week year ago	2,068	Week previous	48,729
BEEF AND PIG:		Same week year ago	46,478
Week ending Nov. 17, 1951.	8,825	SHEEP:	
Week previous	8,059	Week ending Nov. 17, 1951.	36,436
Same week year ago	18,748	Week previous	47,281
PORK CUTS: Pounds		Same week year ago	43,375
Week ending Nov. 17, 1951.	2,010,948	COUNTRY DRESSED MEATS	
Week previous	2,029,133	VEAL:	
Same week year ago	2,349,706	Week ending Nov. 17, 1951.	6,069
BEEF CUTS:		Week previous	7,006
Week ending Nov. 17, 1951.	84,066	Same week year ago	5,894
Week previous	45,906	HOGS:	
Same week year ago	103,022	Week ending Nov. 17, 1951.	36
VEAL AND CALF CUTS:		Week previous	3
Week ending Nov. 17, 1951.	17,096	Same week year ago	78
Week previous	2,061	LAMB AND MUTTON:	
Same week year ago	80	Week ending Nov. 17, 1951.	288
LAMB AND MUTTON CUTS:		Week previous	93
Week ending Nov. 17, 1951.	8,139	Same week year ago	365
Week previous	4,846		
Same week year ago	20,249		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 17 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	8,219	7,896	43,960	36,436
Baltimore, Philadelphia	6,526	1,031	27,154	1,317
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,864	1,673	63,277	3,915
Chicago Area	23,018	7,623	107,416	7,981
St. Paul-Wisc. Group	21,886	23,071	145,246	8,896
St. Louis Area	13,302	5,147	96,339	6,550
Sioux City	7,827	19	48,592	4,157
Omaha	18,182	616	83,599	12,886
Kansas City	12,603	4,381	41,884	5,447
Iowa and So. Minn.	14,150	4,055	231,618	18,431
SOUTHEAST				
Week ending Nov. 17, 1951.	7,289	4,771	26,060	
SOUTH CENTRAL WEST				
Week ending Nov. 17, 1951.	23,210	7,958	84,602	17,364
ROCKY MOUNTAIN				
Week ending Nov. 17, 1951.	7,107	438	19,135	8,430
PACIFIC				
Week ending Nov. 17, 1951.	18,905	1,531	38,102	23,747
Grand total	193,978	73,210	1,066,984	155,566
Total week ago	219,452	79,111	1,297,133	198,411
Total same week year ago	200,230	88,065	1,062,367	192,480

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Yreka, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep and lambs, 85.2. October 1951—Cattle, 72.4; calves, 65.0; hogs, 74.8; sheep and lambs, 84.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 16:

	Cattle	Calves	Hogs
Week ending November 16	3,200	2,235	12,839
Week previous	2,662	1,715	16,271
Corresponding week last year	1,670	2,012	15,817

CLASSIFIED ADVERTISING

POSITION WANTED

MASTER MECHANIC

Graduate engineer with several years' practical experience in operation and maintenance of refrigeration, steam, electrical generation and equipment and general plant maintenance. W-418, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SALESMAN: High caliber specialty salesman, selling various items of supply to the restaurant, butcher and packinghouse trade. Is now looking for an exclusive connection with a reliable manufacturer, to distribute his products in the mountain states. JOHN E. SCHMITZ, 964 South Gaylord St., Denver 9, Colo.

BEEF MANAGER and cattle buyer, 25 years' experience—livestock, production, labor relations, rendering, hides, maintenance, grading, carlot and chain and distributive sales. W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 25 years' experience in production, processing, rendering, refrigeration, maintenance, labor relations, sausage making. Cost conscious. W-468, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: Large and small plant experience. Now managing small, very active plant in southern Ohio. Want opportunity to share in profits and ownership. W-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Seeks position with progressive firm. Now available. Figure costs, handle and instruct help. References furnished. W-453, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

POSITION WANTED

EXECUTIVE: Young man, married, fully experienced wants executive position in small independent packing plant on profit sharing basis. Now working for one of the big four. W-472, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL FOREMAN SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage manufacturing and capable of maintaining high morale and discipline through personal leadership. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

GENERAL MANAGER

For small packing plant. Prefer young man but with sufficient experience to make complete handling. Profit sharing basis on proven ability. W-432, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: For rendering plant, Illinois location, handling dead stock and shop materials, good tonnage. Three cookers, expellers and other modern equipment. Personal confidential interview can be arranged. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PLANT SUPERINTENDENT: National food concern has opening on east coast for qualified man to supervise plant operations which include processing of pork-cuts and full line of semi-dry sausage. Must be thoroughly experienced with yields and cost, and capable of maintaining high morale through intelligent leadership. Liberal employee benefits and good salary. Opportunity for advancement. Send complete details on education, employment record including earnings, and personal background. State salary requirement. Reply held in confidence. Our employees know of this opening. Write W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Excellent Opening
for
QUALIFIED PLANT SUPERINTENDENT
Dog Food Canning Business.
Meat Processing Experience a MUST.
Good Salary—plus Production and Profit Bonus.
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MARION, INDIANA

The Fastest Growing Dog Food Business in America

SAUSAGE & PROVISION HOUSE, government inspected, has opening for top-notch foreman. Mid West location. Give full details as to experience and education. Send picture. This is a good job. M-467, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN wanted by small eastern packer. Must be experienced and able to run plant, sausage department and killing floor. W-468, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE: All around man wanted who understands direct expansion refrigeration and has some knowledge of electricity and general packinghouse work. Write giving past experience and salary expected. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$0.25 per inch. Contract rates on request.

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HELP WANTED

FOREMAN—HOG KILL-CUT

Splendid opportunity with aggressive New York state packer. BA1 experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-456, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family status, references, salary expected, etc. W-445, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BOOKKEEPER: For small packing plant in central Illinois. Wonderful opportunity for experienced man to grow with reliable organization. Apply promptly. Position now open. W-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROGRESSIVE SAUSAGE KITCHEN: Producing weekly average of 15,000 lbs. wants sausage maker-working foreman. Vast opportunity for right party. Write W-457, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER—Working foreman wanted by modern sausage kitchen in southwest. Ideal working conditions. Salary and bonus. Good opportunity for right party. Give experience, references and age. W-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

- 1—Boss 500 ton Curb Press and Pump
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- 1—Davenport 23A Dewaterer, motor driven.

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WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x8 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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From The
**JOHN MORRELL & COMPANY PLANT
TOPEKA, KANSAS**

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Barliant & Company in conjunction with Phil Hantover, Inc. of Kansas City, are now preparing a revised bulletin listing the items unsold which will be mailed to the meat industry shortly and we will also have additional advertisements in The National Provisioner.

There will be a representative on the premises at the John Morrell & Company Topeka Plant to show you the items in which you are interested.

In order to liquidate as quickly as possible, we have been authorized to reduce the prices on the items remaining. Among the many choice machinery and equipment items available are:


U.S. #3 Heavy Duty Bacon Slicers with Stainless Steel Bacon Conveyor Tables; Cryovac Package Unit; Globe-Fee Lard Fillers in 1# to 8# size and barrel size; Drying Systems; Allbright-Nell Revolving Smokehouses; Bliss Carton Stitches, Top, Bottom & Combination; Packing Hoses Scales including Toledo, Howe, Triner; York & Carrier Refrigeration Diffusers; Electric IBM Time Clocks with Boards; Lard Rolls 3x6, direct expansion; Lard Kettles and Lard Coolers with Gear Reduction Drive; Electric Motors from Fractional to 50 HP; Electric Fans; Sausage Stick Cages in 34" size and 42" size; 36" 52" Stainless Steel Packing Table; 42" Stainless Steel Slat Conveyor; Conveyor Table, Stainless Steel Flights, 44" long; Welded Rendering Tanks; 36" Filter Presses; Livestock Scales; 5x12 Driers; Galv. and Aluminum Body Meat Trucks; Chevrolet 2-Ton Insulated Body Trucks; Lard Pumps, Steam & Electric Vacuum Pumps; Electric Warehouse Trucks, 4000# cap. with chargers; Skids, steel bound; Roller Conveyor; Hog Trolleys; Scalding Vats; Beef Trolleys; Stainless Steel Tables; Randall Cutters, etc.

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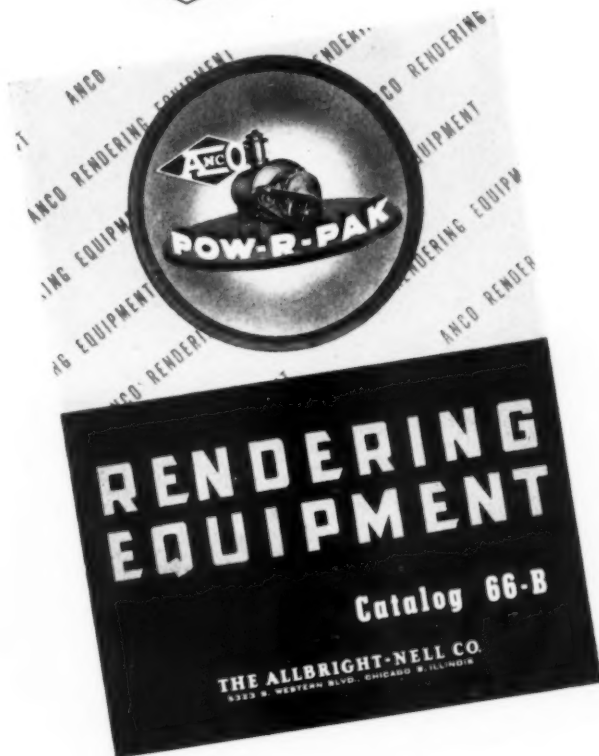
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